

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$1.32	\$5.99	\$4.67

# Breakfast Burritos



Item Description	Amount	Cost
Primera Scrambled Egg Mix	4 oz	\$0.10
AvoMex Red Salsa	3 oz	\$0.20
Mohawk Bacon, Cooked and Crumbled	2 oz	\$0.10
Mission Foods 7" Flour Tortilla	1 each	\$0.18
Roth Käse Shredded Cheddar Cheese	3 oz	\$0.11
LW Gilroy Fire Roasted 3/8" Green Pepper Strips	2 oz	\$0.50
LW Gilroy Fire Roasted 3/8" Onion Strips	2 oz	\$0.10
Butter	1 oz	\$0.03

*In 10" skillet, saute peppers and onions in butter until onion is tender but not brown. Combine eggs and 1/4 cup salsa; add to skillet. Cook over medium heat, stirring frequently, until eggs are set. Remove from heat. Hold covered in steam table pan. Warm tortillas on flat grill, approximately 15 seconds on each side. Hold covered in steam table pan. To prepare burritos, spoon about 1/2 cup egg mixture onto center of each tortilla, top with 2 strips bacon and 1 tb each of cheese and salsa. Fold 2 sides over filling. Service with additional salsa on side.*

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