

## Italian Breakfast Burrito



### Ingredients

6 slices spicy pepperoni

2 tablespoons diced green bell pepper

3 eggs

3 tablespoons butter, divided

¼ cup shredded mozzarella cheese

1 Azteca Burrito size tortilla, room temperature

### Directions

Place the pepperoni in a pan over a medium heat and allow it to cook until the oil is released and the pepperoni becomes crisp, about 30 seconds.

Remove from the pan and set aside.

Add 1 tablespoon butter to pan and sauté green peppers, add remaining butter and eggs.

Scramble eggs until cooked through, stir in cheese.

Fill tortilla with egg mixture, fold burrito style and place under a broiler for about 2 minutes. Serve.