



EL PASO OMELETTE WRAP

This take on a breakfast burrito includes flavorful Double Rubbed Pork, a mildly seasoned Chipotle Oven Fired Flat, and plenty of spicy salsa verde. It's great for a spicy, portable breakfast or brunchstyle lunch.

Yield: 1 sandwich

INGREDIENTS

1 Each **RICH'S** Fully Baked Oven Fired Flats Chipotle Seasoned 7 X 6.5 in Square (#01104)

4 oz **RICH'S** HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)

2 Each Eggs, beaten

1/4 C Cheddar cheese

3 tbsp. Salsa verde

1 tbsp. Sour cream

2 tbsp. Red onions, diced



DIRECTIONS

- 1** Place the Chipotle Seasoned Oven Fired Flat on the griddle briefly to warm through. Once flat is warm, set aside.
- 2** Heat up pulled pork, onions, and salsa verde to 165F and hold.
- 3** Scramble two eggs with the cheddar cheese and place on warmed flatbread.
- 4** Place pork mixture on top of eggs and roll the wrap in parchment or deli paper and serve immediately.