



Kids Can Cook: Breakfast Burritos



PREP TIME: 15 minutes
READY IN: 30 minutes
SERVES: 6 (1 burrito each)

INGREDIENTS

- 2 Tbsp. butter
- 8 eggs
- 1/3 cup milk
- 60g (about 1/4 of 250g) *Philadelphia* Cream Cheese
- 6 flour tortillas

EQUIPMENT NEEDED

- Large skillet
- Wire whisk
- 2 Small bowls
- Spoon
- Rubber spatula
- 1 cup liquid measuring cup

Take butter, eggs, milk, *Philadelphia* Cream Cheese and 6 tortillas and mix & match your recipe from these options...

add-in options	meat or vegetables choices	flavouring possibilities
4 <i>Single Slices</i> , chopped	cooked chorizo	chopped onion
4 slices of bacon, chopped, cooked	torn fresh spinach	<i>Kraft</i> 100% Grated Parmesan Cheese
4 <i>Single Light Slices</i> , chopped	chopped cooked chicken	minced garlic
4 slices of bologna, chopped	frozen mixed vegetable blend, thawed	dried herb blend, any variety



1. MELT butter in large skillet on low heat. Beat eggs, milk and softened cream cheese with wire whisk until well blended. Add to skillet.



2. COOK until egg mixture begins to set, stirring occasionally. Add **add-ins**, 1 cup **meat or vegetables** and 1 tsp. **flavouring**. Continue cooking until egg mixture is completely set, stirring occasionally.



3. SPOON 1/2 cup of the egg mixture onto each of 6 warmed flour tortillas. Roll up, burrito style. Serve immediately.

