



Breakfast Tacos with Scrambled Eggs and Avocado (new)

🕒 20–35 Min   

Preparation

- 1 Whisk the eggs in a bowl.
- 2 Heat the oil in a pan and fry the eggs. Use a spatula to divide and stir the eggs.
- 3 Season with salt and pepper and a twist of Rustic Herbs.
- 4 Heat the tortilla wraps in a convection oven for 3 minutes at 100°C (212°F).
- 5 Finely dice the tomatoes. Peel the avocados, remove the stone and cut into slices.
- 6 Cover the wraps with the egg mixture, tomatoes and avocados. Crumble feta over the dish.
- 7 Season with chopped parsley and a twist of Rustic Herbs and enjoy.

Ingredients 4 Portions

♦ = Kotányi Produkte

- 4 Tortilla wraps, small
- 4 Eggs
- 2 Avocados
- 1 pkg. Feta
- 3 Tomatoes, large
- 1 pinch ♦ Sea Salt, Coarse
- 1 pinch ♦ Pepper Black, Ground
- A little fresh parsley, chopped

