



# 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

