



## Ingredients 4 Portions

🖊 = Kotányi Produkte

4 Tortilla wraps, small

+ Eggs

2 Avocados

1 pkg. Feta

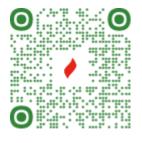
3 Tomatoes, large

1 pinch

♦ Sea Salt, Coarse

1 pinch Pepper Black, Ground

A little fresh parsley, chopped



## Breakfast Tacos with Scrambled Eggs and Avocado (new)

Ō 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.