



## Omelet Tortilla Breakfast Wrap

### Ingredients

- 1 Wonder® White 10" Wrap
- 2 slices of center cut bacon (sub tofu bacon)
- 2 large eggs, beaten
- ¼ tsp. salt
- Fresh ground pepper
- 1/2 cup chopped sweet onion (sub scallions)
- ¼ of shredded cheddar cheese
- Handful of spinach
- **Optional:** hot sauce or salsa



### Directions

 Prep Time: **5 minutes** | Cook Time: **10 minutes** | Total Time: **15 minutes**

1. Place bacon in a cold non-stick and cook over medium heat until brown and crispy. Transfer to a paper towel lined plate. Once cooled, chop bacon into small pieces.
2. Meanwhile, in a small bowl add egg, salt, and pepper to taste. Mix and set aside.
3. Add onion into the skillet with the bacon drippings and sauté until translucent or lightly browned.
4. Spread onion into an even layer adding beaten eggs to the pan. Swirl the pan to create a round omelet shape, similar to the size of your tortillas
5. Top with spinach, chopped bacon, and cheese then place the tortillas on top of the omelet and press gently with your hands, using the uncooked part of the egg as a sort-of glue. Allow it to set for about 10 seconds
6. Run a flat spatula along the outside of the omelet, carefully releasing the edge to prepare for flipping.
7. Quickly flip the omelet & cook, tortillas side down, or until tortilla is browned and beginning to crisp.
8. Transfer to plate and carefully roll up the tortilla. Place seam side down and cut in half. Serve with fresh salsa or hot sauce.