spinach feta breakfast wrap



featured product:
baby spinach

did someone say warm, toasty breakfast for one?

fluffy eggs, flavorful sundried tomatoes and spinach are reminiscent of a tasty omelet, but this time we've made it easy to eat with your hands or take on-the-go for a busy morning.

ingredients

1 large tortilla
2 eggs
½ teaspoon ground black pepper
1-2 handfuls **organicgirl baby spinach**
2-3 tablespoons sundried tomatoes
¼ cup feta cheese
1 green onion
2 tablespoons cream cheese

directions

1. heat a non-stick skillet over medium heat. add the eggs to the skillet and cook, stirring occasionally, until they are scrambled but not yet fully cooked. remove from heat and set aside.

2. add the feta cheese, sundried tomatoes, and sliced green onions to the pan. mix until combined.

3. add the organicgirl baby spinach to the pan and cook until fully wilted.

4. lay the tortilla flat on a clean surface. spread the cream cheese evenly over one half of the tortilla.

5. add the egg mixture to the tortilla.

6. fold and wrap like a burrito.

7. heat a clean non-stick skillet or griddle over medium heat. carefully transfer the filled tortilla to the skillet and cook until the bottom is golden brown and crispy, about 2-3 minutes.

8. carefully flip the wrap and cook the other side until golden brown and crispy, about 2-3 minutes more.

9. allow to cool for 1-2 minutes before slicing in half to serve.