



## *Ronda Rousey Inspired Breakfast Burrito*



### **Ingredients, Burrito:**

- 1 lb Ground Kobe (Can be substituted with ground beef)
- ½ Teaspoon Salt
- 5 eggs for each burrito
- 2 Teaspoons Butter
- 1 Tablespoon Crème Fraîche
- Pinch Ground Chili Powder
- Pinch Ground Cumin
- 1 Avocado for Each Burrito, sliced
- 1 Lime Each, juiced Salt
- 1 Large Flour Tortillas Each

### **Ingredients, Pico De Gallo**

- 4 Roma Tomatoes Diced
- ¼ Small White Onion Diced
- 3 Tablespoon Cilantro Roughly Chopped
- 1 Teaspoon Serrano Chilies, seeded and minced
- 2 Tablespoon Olive Oil
- Lime juice to Taste
- Salt and pepper to Taste

### **Method:**

1. Heat large nonstick skillet over medium heat until hot. Add beef, chile powder, and cumin; cook 8 to 10 minutes, breaking into small crumbles and stirring occasionally. Remove beef mixture from skillet and drain fat; keep warm.
2. Make the pico de gallo by mixing all ingredients together, season and set aside
3. Heat the pan with some of the beef fat (optional) and butter, crack eggs into pan and stir. Let cook slightly and add crème fraîche at the end. Stir and finish cooking scrambled eggs. Season with chili powder and cumin
4. Heat pan and crisp tortilla
5. Layer with egg, beef, avocado and pico de gallo. Then fold burrito and enjoy