



Casa Mendosa™ Spinach and Egg Breakfast Wrap

Serves 2 / 15 mins



INGREDIENTS

2 Casa Mendosa™ Whole Wheat 10 inch Tortillas

1 tbsp. sundried tomatoes

2 cups of fresh spinach

4 large eggs

1 tbsp. of cream cheese

2 tbsp. of feta cheese crumbles

2 tsp. olive oil or buttercrumbles

DIRECTIONS

 **Prep time 5 min | Cook 10 min | Ready in 15 min**

- 1** In a small frying pan, heat the sun-dried tomatoes over medium-low heat. Cook, stirring frequently, until tomatoes are softened (3-4 minutes). Add spinach and cover for 2-3 minutes or until spinach is wilted, stirring once or twice as needed.
- 2** Remove from pan and set aside. Carefully wipe out pan with paper towel and return to medium-low heat. Add eggs, stir once and cover. Cook for 4-5 minutes or until set.
- 3** While the egg is cooking, spread Casa Mendosa™ wrap with cream cheese. On top of cream cheese, layer on spinach and then feta. Once egg is cooked, place on top of feta cheese.
- 4** Wrap tightly into a roll.
- 5** If desired, return to dry pan (medium heat) to crisp outside of wrap. Start seam side down and flip after 2-3 minutes or until golden brown on each side.
- 6** Cut in half and enjoy immediately.