



Here we grow together

## Mushroom Breakfast Burrito

Seasoned chopped mushrooms are wrapped in a soft tortilla with chopped spinach, scrambled eggs, and cheese. It's a quick, portable, and nutritious way to start your day.

### Ingredients

2 pkg Buona Foods Ready Shrooms  
2 cups Scrambled Eggs (about 6 large eggs)  
1 cup Cooked Chopped Spinach  
1 cup Shredded Mexican Cheese Blend  
2 tbs Olive Oil  
1 tsp Salt  
1 tsp Chili Powder  
½ tsp Garlic Powder  
½ tsp Onion Powder  
½ tsp Ground Cumin  
4 Soft Flour Tortillas 10"  
Cooking Spray  
Hot Sauce, Pico de Gallo, and Sour Cream  
For Serving



### Directions

- In a large pan, heat olive oil over medium-high heat
- Add mushrooms to pan in an even layer, season with dry spices and salt
- Cook for 5 minutes, stirring occasionally after first minute, until mushrooms soften and liquid has cooked off. Set aside in a bowl
- Split mushrooms, spinach, eggs, and cheese evenly between 4 tortillas, fold in and wrap
- Spray pan with cooking spray and brown each of the burritos for about 2 minutes on each side, starting with the seam side down
- Serve with hot sauce, sour cream, pico de gallo, or whatever other toppings you prefer
- If making burritos to eat at a later date, allow to fully cool, wrap tightly in aluminum foil, place in a sealable freezer bag, and freeze for up to 3 months

In every package, you receive the highest quality product...fresh mushrooms we are proud to put the Buona name on!

[BuonaFoods.com](http://BuonaFoods.com)