Sweet Potato and Black Bean

Breakfast Burritos

A hearty and filling breakfast burrito with sweet potatoes, black beans, and the warm flavor of Spiced Apple Chai tea.

PREP TIME: 15 minutes **COOK TIME:** 20 minutes

1 T olive oil 4 Ig eggs

1 med sweet potato, diced 1/4 C shredded cheddar cheese

1/2 C black beans, drained and rinsed 4 whole wheat tortillas

1/2 C red bell pepper, diced 1/4 C salsa

1/2 C brewed Spiced Apple Chai tea, 1/4 C chopped cilantro cooled Salt and pepper to taste

HEAT THE OLIVE OIL in a large skillet over medium heat.

SAUTÉ THE SWEET POTATO until tender.

ADD THE BLACK BEANS and bell pepper and cook until heated through.

POUR IN THE SPICED APPLE CHAITEA and cook until the liquid is mostly evaporated.

WHISK THE EGGS and cook in a separate skillet until scrambled.

COMBINE THE SWEET POTATO MIXTURE with the scrambled eggs.

WARM THE TORTILLAS in a separate skillet.

FILL EACH TORTILLA with the egg mixture.

TOP WITH SALSA and cilantro before serving.