

Breakfast Burrito Bowls: A Fast, Flavorful Way to Start Your Day

If you love breakfast burritos but want to ditch the wrap and keep all the flavor, this



TIME
15 min

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INGREDIENTS

- ? 2 eggs, scrambled
- ? 1 avocado, sliced
- ? 1 cup black beans, cooked and seasoned if desired
- ? % cup salsa (your choice of mild, medium, or spicy)
- ? ... cup shredded cheese (cheddar, Monterey Jack, or a Mexican blend)
- ? 1 cup cooked rice (white, brown, or cilantro-lime)
- ? 1 tablespoon olive oil (for cooking the eggs)

DIRECTIONS

1. Scramble the Eggs: Heat olive oil in a non-stick skillet over medium heat.
2. Crack and scramble the eggs in the pan until just set and fluffy. Season with salt and pepper to taste.
3. Assemble the Bowl: Start with a base of warm cooked rice in each bowl.
4. Layer on the black beans and scrambled eggs.
5. Spoon salsa over the top, then add sliced avocado and a sprinkle of shredded cheese.
6. Top and Serve: Add any extra toppings you love-like chopped cilantro, sour cream, or a drizzle of hot sauce.
7. Serve warm and enjoy immediately.

TIPS FOR SUCCESS

Use day-old rice for better texture or try cauliflower rice for a low-carb version.

Warm the beans and salsa before serving for maximum comfort.

Scramble the eggs gently for soft, fluffy texture that blends perfectly into the bowl.

Stir in chopped jalapeños or serve with sriracha or chipotle crema . ?

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Original recipe: <https://chefmaniac.com/breakfast-burrito-bowls-a-fast-flavorful-way-to-start-your-day/>