

CopyCat Taco Bell Breakfast Crunchwrap

Ingredients

2 flour tortillas
3 eggs
2 tablespoons shredded Cheddar cheese
1/2 cup hash browns or 2 fried hash brown patties
4 tablespoons Taco Bell Sauce
4 pieces bacon cooked crispy
Taco Bell Sauce

Directions

Prepare scrambled eggs, by breaking three large eggs into a bowl and whisking them together with a fork. Pour eggs into a non-stick skillet over medium heat that you have sprayed with non-stick spray.

Season eggs with salt and pepper, and stir eggs in pan until they have cooked thoroughly. Remove from burner and set eggs aside. Use a large skillet over medium heat to warm tortillas. Lay tortilla in the skillet, and warm on each side for about 30 seconds.

You want the tortilla very pliable. To build the crunch wrap start by adding 1/4 cup cooked hash browns or 1 cooked hash brown patty. Add half of the eggs, 2 tablespoons of the taco bell sauce, 1 tablespoon cheese, and two pieces of bacon crumbled.

To close Crunch Wrap, flip the side closest to you, to the center, then flip the right and left side to the center. Finish by closing the top of the crunch wrap by closing the the right and left side to the center. You will end up with a five-sided wrap. Spray the skillet you used to heat the

tortilla in with some non-stick spray, heat for about 30-40 seconds on medium heat and then flip the wrap and heat on the other side. Both sides should be golden brown.