

Southwestern Breakfast

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Southwestern Breakfast

Welcome to my apartment Mom!

I know that you are new to my apartment's kitchen, but I will let you know all of the items that you should use, and where they are located. I picked this breakfast for you because everything that you need is in the apartment (and it is yummy!). Start with the instructions for the burrito, and from there go anywhere.

The Burrito

How to Make the Bacon

This is the best part! Make sure not to overcook the meat, or the whole breakfast will be ruined.

The Things You Will Need:

- Defrosted Bacon - 4 strips per burrito
- Draining Pan (This is the large square skillet in the drawer under the oven.)

1. Cut each of the bacon strips in half to help them cook more evenly.
2. Place the bacon into the pan for about 4 minutes on medium heat.
3. Flip the slices over and cook them for another 4 minutes.
4. Remove them from the pan and onto a paper towel to cool.

You can set this aside until it is time to assemble your burrito.

How to Make the Vegetables

Vegetables will add a lot of extra flavor to your burrito.

The Things You Will Need:

- 1 green pepper
- 1 tomato
- 1 onion
- 1 tbsp. olive oil
- Medium skillet (in the bottom cabinet next to the fridge.)

To cook them:

1. Heat the skillet to medium heat.
2. Dice the vegetables (to about 1 square cm each)
3. Pour the olive oil into the skillet.
4. Toss in the diced vegetables.
5. Stir until the vegetables are soft and the onions are brown, and then remove from heat

You can set this aside until it is time to assemble your burrito.

How to Make the Black Beans

Black beans make the texture so much better!

The Things You Will Need:

- Black beans (2-3 oz. per burrito)
- Small pot (In the drawer under the oven)

To cook them:

1. Boil a surplus amount of water in the small pot.
2. Add the beans and cook for 20 minutes.
3. Remove it from heat and strain out the water.

How to Make the Eggs

This is what makes the breakfast burrito great!

Make sure that you do not cook the eggs too soon before you are ready to assemble your burrito or they will get cold.

You should have already cooked the bacon, the vegetables, and the black beans.

This is what you will need to make the eggs

- Eggs - 2 eggs per burrito
 - Salt
 - Pepper
 - Small glass bowl (In the top cabinet next to the sink)
 - Wisk
 - Small skillet (In the bottom cabinet next to the fridge)
1. Crack as many eggs as you want in the bowl. Four is a recommended number just so that you can make more than one burrito - in case I come home.
 2. Crack as many eggs into the small glass bowl as you need for the number of burritos that you want
 3. This is the place to add lots of cheese if you want it in the burritos.
 4. Season with salt and pepper to your liking.
 5. Wisk the eggs until they are one color and consistency. More bubbles make them fluffier.
 6. Heat the skillet to medium heat and pour in the eggs.
 7. Stir and flip the eggs in the skillet for about 5 minutes, then remove them from heat.

Okay Mom, are you ready to assemble your burrito?

How to Assemble the Burrito

Okay Mom, it is time to put the burrito together.

You should already have the bacon, vegetables, black beans, and eggs prepared.

The only thing that you will need to assemble the burrito is a flour or corn tortilla.

1. Place the bacon, vegetables, black beans, and eggs onto the flat tortilla in any proportions that you want.
2. Roll the tortilla up, and it is ready to eat.



Quickly make the rest of the breakfast so that you can eat!

Side Items

How to Make Hashbrowns

Potatoes go with every meal.

The Things You Will Need:

- 1 potato
- 2 tbsp. olive oil
- Grater
- Medium-sized skillet (Use the same one from the vegetables)

Here's how you cook them:

1. Completely shred the potato.
2. Heat the skillet on high on the stove, and pour in the olive oil.
3. Put the potatoes in the skillet and stir for 10 minutes.
4. Put the hashbrowns onto your plate.

How to Perfectly Slice Avocados

Fresh avocados are a great addition to a burrito.

1. Grab an avocado from the produce bowl on the counter that is both green and brown.
2. Cut the avocado perfectly in half.
3. Lay each half face down, and cut them in slices 1 cm in width.
4. Put those slices on your plate.

Keep making the rest of your breakfast!

Drinks

How to Make Vanilla Milk

This is a good way to add some sweetness to the side of your meal

The Things You Will Need:

- 2% Milk
- Vanilla extract

How to make it:

1. Pour one cup of milk.
2. Add 1 tsp. of vanilla extract and stir.

How to Get Yourself A Mimosa

You can liven up your breakfast alone in my apartment with a spiked drink.

1. Get one of the nice glasses from the cabinet above the sink.
2. Fill it up halfway with orange juice.
3. Open the bottle of champagne on the counter, and fill the glass up the rest of the way with that.

Fixing Problems with the Stove Heat

The stove tends to get much hotter than the temperature that you set it to.

- If it gets too hot, just remove what you are cooking from the stove for 60 seconds, and turn the knob two levels down.
- Then you should be able to place what you are cooking back onto the stove.