

Breakfast Meat Omelet Wrap

고기 오믈렛

Ingredients:

Any types of leftover meat you have.
If not, 2 sausage links and ½ lbs. of steak.
Desired amount of Mozzarella, Monterey Jack Cheese.
Butter, 1 Tbsp.
Eggs, 2-3 large or 4 medium size.
Desired amount of kale.
Chopped Onions, ½ cup.
Flour Tortilla.
Hot Sauce of your choice (if desired.)

Instructions:

- Wash the kale in cold water.
- Break off the stems from the leafy kales into the bite-sized pieces.
- Slice the meat into bite-sized pieces.
- If using fresh meat, cook it well with steak seasoning or salt.
- Slice different types of cheese.
- Beat the eggs in a small bowl.
- Melt the butter in a large skillet over medium heat.
- Place all the ingredients.
- Cook for 3 minutes since the meat is already precooked.
- Pour the scramble eggs into the skillet.
- Turn down the heat to medium-low.
- Once the eggs look cooked, add sliced cheese and fold over the omelets.

** To cater to individual tastes, you can separate the ingredients before pouring over the eggs. Serve it on the tortilla with hot sauce..

NOTE:

