

Egg & Tortilla Wrap



Preparation time:	20 mins
Serves:	1 person
User Rating:	★★★★★

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Categories: Quick & Easy, Pantry and Fridge Staples, Breakfast Recipes, Lunch Recipes, Lunchboxes & Snacks, Kid Friendly, Meals for One

Affordable eats incoming!

In this delicious recipe by creator and home cook, [Tom Smallwood](#), easy scrambled eggs are elevated into a delicious pan-fried tortilla wrap. Inside is stuffed with spinach, roast chicken and a luxuriously smooth pesto. This meal is the perfect to way extend the life of your leftovers.

Have fun with this one, adding whatever toppings you have lying around in the pantry.



Ingredients

- 1 tortilla
- 2 eggs
- Leftover roast chicken*
- Baby spinach
- 1 Tbsp pesto
- 50g light mozzarella

Method

1. Scramble eggs in a small bowl with a pinch of salt.
2. Pour eggs into a non-stick frying pan with a light spray of cooking oil. Cook, untouched, for 1-2 minutes or until the edges are cooked.
3. Place a tortilla on top and cook for another minute before flipping and topping with the chicken, pesto, mozzarella and spinach.
4. Fold in half and serve.

Notes

*This recipe uses roast chicken, but any leftover cooked chicken can work.

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Try watching this video on www.youtube.com, or enable JavaScript if it is disabled in your browser.