



# Sweet Potato "Fettuccine" Chorizo Breakfast Wrap

## Servings

4

## Calories

700

## Prep Time

5 minutes

## Total Time

35 minutes

## Skill Level

Easy

## Ingredients

1 (10 ounces) package Mann's Sweet Potato "Fettuccine"

½ pound chorizo

½ tablespoon olive oil

½ tablespoon butter

4 large eggs

4 large tortillas

¼ cup orange marmalade

1 ½ cups mixed greens



## The Method

Cook chorizo in a large skillet on medium heat until brown, about eight minutes. Transfer the cooked chorizo to a bowl. Add olive oil and Sweet Potato "Fettuccine" to the hot skillet. Sauté for ten minutes. Add chorizo back to the skillet and mix with the Sweet Potato "Fettuccine". Cook for another five minutes or until Sweet Potato "Fettuccine" are soft.

To cook eggs, melt butter in a skillet on medium heat. In a medium-sized bowl, whisk eggs until blended. Add eggs to skillet and cook and stir occasionally until cooked through, about three minutes. To assemble, spread jam over one side of each tortilla. Divide the Sweet Potato "Fettuccine"/chorizo mixture, eggs, and greens evenly between each tortilla. Roll tortillas and serve warm.

### Nutrition Facts

Serving Size: 367g | Servings: 4

#### Amount Per Serving

Calories 700 | Calories from Fat 320 | Total Fat 36g (sat fat 14g trans 0g) | Cholesterol 240mg | Sodium 1360mg | Total Carbohydrate 65g | Dietary Fiber 5g | Sugars 17g | Protein 28g | Vitamin A 290% | Vitamin C 15% | Calcium 15% | Iron 15%