

Vegetarian Breakfast Burrito



Burrito Mix

- 2.5kg Potatoes
- 1kg Red Paprika (Bell Pepper), Cut into chunks
- 1kg Onion, Cut into chunks
- 30g Chilli powder
- 20g Garlic Powder
- 50g Vegeta
- 50ml Sunflower Oil
- 150ml Water

Method: Sear off onions, peppers, chili u prahu, garlic powder, oil and vegeta in a large stock pot until fragrant. Deglaze with water. Add potatoes and cook over medium heat until potatoes are soft. Allow to cool and store.

Green Chili

- 1kg Green Pepper
- 50g Fefferoni
- 700g Onion
- 50 Vegeta
- 150ml Sunkretno Oil
- 8g Cumin
- 90g Garlic Powder
- 30g Sugar
- 5ml Vinegar, White
- 1.5l Water

Method: Cut onion, green pepper, fefferoni into chunks and add to a stock pot with oil and vegeta. Sear off mix and deglaze with water. Add garlic powder, cumin, sugar and vinegar

and cook until onions and peppers are very soft. Blend well with an immersion mixer and season to taste.