

K#: \_\_\_\_\_

H# \_\_\_\_\_

People in group:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

### Breakfast Burritos

4-6 eggs (1 per person)

1 cup grated cheese

1-2 Tbsp water

2 Tbsp margarine

\_\_\_\_\_ 1. Get supplies off demo table. Get 1 egg per person, baggie of cheese, plates, forks and cups. Set forks on table, cups by water source and plates by range.

\_\_\_\_\_ 2. Get out a small mixing bowl, a custard cup and a fork. Crack open eggs one at a time into custard cup. Check for bad eggs and shell. Add one egg at a time to the small mixing bowl. Beat eggs well with fork.

\_\_\_\_\_ 3. Get out a 1 Tablespoon measuring spoon. Measure and add water to small mixing bowl with eggs. If you have 4 eggs, use 1 Tbsp water. If you have 5 or 6 eggs use 2 Tbsp water. Beat water well with egg mixture.

\_\_\_\_\_ 4. Get out a large skillet, turner and dinner plate. Get margarine of demo table, take paper off and put in skillet. Heat margarine over medium high heat until melted.

\_\_\_\_\_ 5. Pour egg mixture into skillet with melted margarine and cook stirring occasionally until eggs are cooked (scrambled). Pour eggs out onto dinner plate.

\_\_\_\_\_ 6. Get one tortilla per person from the demo table. Wrap tortillas in paper towels and put in microwave for 30 seconds. If not warm do another 30 seconds. Lay one out on each paper plate.

\_\_\_\_\_ 7. Divide egg evenly between the tortillas.

\_\_\_\_\_ 8. Sprinkle egg covered tortillas with cheese.

\_\_\_\_\_ 9. Fill cups with water and place on table.

\_\_\_\_\_ 10. Wrap each tortilla up like a burrito and place on the table.

\_\_\_\_\_ 11. Eat! You may add your own toppings and/or use some salsa.

\_\_\_\_\_ 12. Wash and rinse dishes.

\_\_\_\_\_ 13. Dry dishes.

\_\_\_\_\_ 14. Put dishes away.

\_\_\_\_\_ 15. Clean counters, top of range and table.

\_\_\_\_\_ 16. Dry sinks, dish drainer and sink mat.

\_\_\_\_\_ 17. Put dirty dish rags and towels in washer.

\_\_\_\_\_ 18. Hand duty sheet to teacher and ask to be checked out.