**Santa Fe Breakfast Burrito**

**2 servings
25 minutes**

* 2 tortillas or 2 collard greens
* 2 eggs or 8 oz. tofu, mashed
* 1 cup sweet or red potatoes, diced
* 1/2 cup black beans
* 4 cloves garlic, minced
* 4 shiitake mushrooms, chopped
* 1/2 bell pepper, chopped
* 1/2 yellow onion, chopped
* 1 jalapeño, chopped
* 2 tbsp coconut oil

spiced with:

* 1 tsp turmeric
* 1 tsp Chipotle or Cajun spice
* 1/2 tsp Cayenne
* 1/2 tsp Himalayan salt
* 1/2 tsp black pepper

topped with:

* 1 avocado, diced
* 1 handful of cilantro
* 2 limes juiced
* 1/4 cup [Fiesta Salsa](http://www.mindfulwellness.us/snacks--desserts/fiesta-salsa%22%20%5Ct%20%22_blank)
1. Prepare a large skillet over medium heat with coconut oil. Add the potatoes and cook for about 4 minutes.
2. And onion, peppers, mushrooms, and spices. Allow to cook for 4 more minutes.
3. Add beans. Allow to cook for 2 more minutes. Adjust spices, and oil as necessary.
4. Remove from heat allowing to cool. In the meantime prepare the tortilla or collard greens by spreading toppings.
5. Adding the stir-fried veggies.
6. Wrap the burrito carefully to enjoy now or for later.

Tips:

* If using tortillas, look for sugar-free tortillas in the ingredients list.
* If you desire cheese, consider cashew cheese. It is a great alternative to dairy-based cheese.