**Dinner Egg Burrito**

3 eggs

2 large tomatoes

1/3 cup milk

1/4 cup light cream cheese

10 mL oil

3 tortilla breads

1. Slice tomatoes on chopping board.
2. Whisk the egg and the milk until it is thoroughly mixed.
3. Put 10mL of oil into the pan on medium heat, put tomatoes in until they're sizzling.
4. Add in the rice and stir the mixture until the tomato and rice are mixed.
5. Add the eggs in and scramble just until cooked and remove from heat.
6. Spread 1/3 of the light cream cheese you have on each tortilla and add the egg mixture to the side.
7. Wrap the burrito and put on a baking sheet in the oven for 10 minutes.
8. Remove from the oven and serve.