Kale Scrambled Eggs in Tortillas

Yield: 2 sandwiches

Ingredients:
- 1 tablespoon organic butter
- 1 teaspoon sambal oelek
- 2 cup fresh kale, chopped
- 4 large eggs
- 4 corn tortillas

Optional toppings
- Shredded cheese
- Salsa

Directions:
Heat a skillet over medium heat and add butter and sambal oelek to the pan. Next add kale and let it cook until tender, or about 2 minutes, stirring occasionally with a spatula. Whisk eggs in a bowl, and then pour into skillet with wilted kale. Cook egg and kale mixture until eggs are cooked thoroughly. Wrap tortillas in a damp paper towel and heat in the microwave for 30-45 seconds to soften. Fill tortillas with egg and kale mixture, and top with optional ingredients.