



BREAKFAST BURRITOS

WHAT YOU NEED:

- 4 eggs
- 2 tsp. butter
- ½ lb. bulk pork sausage, cooked and drained
- 2 Tbsp. chunky salsa
- 8 slices cheese of your choice
- 8 large flour tortillas

MAKE IT:

1. Beat eggs in a bowl. Melt butter in skillet; add eggs to skillet, stirring frequently, until scrambled and set. Add cooked sausage and salsa to egg mixture; mix gently.
2. Warm tortillas as directed on package. Place a slice of cheese and about ½ cup egg/sausage mixture onto each tortilla. Roll up each tortilla to make burritos, folding in the ends and rolling up.
3. To freeze: place on baking sheet lined with parchment paper. Freeze until solid. Wrap individually and place in freezer zipper baggies.
4. To heat from frozen: Unwrap the burritos, wrap loosely in paper towel, and heat in the microwave on HIGH for 1-3 minutes until hot and cheese is melted.
5. To heat if thawed: Wrap each burrito in foil and bake at 350° for 10-15 minutes until hot.

EQUIPMENT

- Measuring cups and spoons
- Bowl
- Whisk
- Skillet
- Wooden spoon
- Baking sheet
- Parchment paper
- Zipper freezer baggies
- Paper towel, foil

