

Breakfast Burritos



Recipe

In 12-inch nonstick skillet, heat 2 tablespoon of the oil over medium-high heat. Add frozen hash brown potatoes in even layer; press down lightly. Cook potatoes 7 minutes without moving. Drizzle with remaining 1 tablespoon oil; turn. Cook 6 to 8 minutes longer or until browned on both sides and hot throughout. Transfer to medium bowl; cover with foil to keep warm. Wipe out skillet.

In large bowl, beat eggs, green chiles, salt and pepper until well blended. In same skillet over medium-high heat, cook sausage 2 to 3 minutes, stirring frequently, until browned. Stir in egg mixture; cook 2 to 3 minutes, stirring occasionally, until scrambled.

To assemble burritos, spoon line of hash browns down center of each tortilla. Top with cheese and egg mixture. Roll up each tortilla tightly to secure filling. Serve immediately, or freeze.

Ingredients With Measurements

- 3 tablespoon vegetable oil
- 4 cups (12 oz) frozen shredded hash brown potatoes (from 30-oz bag)
- 8 eggs
- 1 can (4.5 oz) chopped green chiles
- ½ teaspoon salt
- ½ teaspoon pepper
- 6 fully cooked breakfast sausage links, cut in 1/4-inch pieces
- 8 flour tortillas for burritos
- 2 cups shredded Mexican cheese blend (8 oz)

Ingredients Without Measurements

Vegetable Oil	Frozen Shredded Hashbrowns
Eggs	Chopped Green Chiles
Salt	Pepper
Fully Cooked Breakfast Sausage Links	Flour Tortillas
Mexican Cheese Blend	