

# Breakfast Burritos (Easy Mode)

*These Easy Breakfast Burritos are perfect for busy mornings, combining classic breakfast flavors in a convenient handheld meal. They can be prepped quickly and are freezable for grab-and-go breakfasts, requiring just two minutes in the microwave to reheat.*

## Ingredients

Vegetable oil . . . . .	3 Tbsp.	Black pepper . . . . .	1/2 tsp.
Hash brown potatoes . . . . .	4 cups	Salt . . . . .	1/2 tsp.
Breakfast sausage . . . . .	1 lb.	Cheddar and/or Jack cheese .	2 cups
Eggs . . . . .	8	Flour tortillas . . . . .	12
Chopped green chiles . . . . .	1 can		

## Directions

Preheat large nonstick skillet over medium-high heat — Shred **cheese**; set aside in *Large Bowl #1* — Beat **eggs** with **green chiles**, 1/2 tsp. **salt**, and 1/2 tsp. **black pepper**; set aside in *Medium Bowl #1*

1. Heat 2 Tbsp. **oil** in a nonstick skillet. Add **hash browns**, press down lightly, and cook without moving for *7 minutes*. Drizzle with remaining 1 Tbsp. **oil**, turn, and cook until browned and hot. Transfer to *Large Bowl #2* and set aside.
2. Cook **sausage** in the skillet until browned, breaking into crumbles, about *8-10 minutes*. Stir in **egg** mixture (*Medium Bowl #1*) and cook until scrambled, about *5-7 minutes*. Transfer to *Large Bowl #3* and set aside.
3. To assemble burritos, spoon a line of **hash browns** (*Large Bowl #2*) down the center of each **tortilla**. Top with **cheese** (*Large Bowl #1*) and **egg** mixture (*Large Bowl #3*).
4. Roll up each **tortilla** tightly to secure the filling. Serve immediately, or follow freezing instructions.

5. To freeze, wrap each burrito in foil and store in a freezer bag for up to *1 month*. To reheat, wrap in a damp paper towel and microwave until heated through.