

Breakfast Wrap



Ingredients:

Eggs
Ground Sausage
Bacon
Extra Large Tortilla
Garlic Powder
Southwest Fajita Seasoning
Green Ancho Chile Seasoning

Green & Red Peppers
White Onion
Colby & Monterrey Jack Cheese
Salt
Pepper
Cumin

Let's Get It!

1. Dice Peppers and Onions into small cubes
2. Cook Bacon 4 minutes on both side or until desired texture
3. Cook Ground Sausage, season with Salt, Pepper, Green Ancho Chile Seasoning
4. On a medium low heat, sauté Peppers and Onions. Once soft, pour in Scrambled Eggs. Season with Southwest Fajita, Cumin, Salt, and Pepper
5. Add layer of Ground Sausage to center of Large Tortilla followed by a layer of Cheese
6. Add layer of Bacon
7. Add a layer of Eggs followed by another layer of Cheese
8. Fold all edges of Tortilla inward forming a hexagon. Fill center whole with more Cheese

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9. Cook wrap cheese side down on a low heat for 2-3 minutes. Flip and cook another 3-4 minutes making it nice and crispy
10. Serve and Enjoy!!