

GUASTELLO'S VILLAGE MARKET

Breakfast Burritos

Serves 24

Ingredients

1 lb. breakfast sausage
1 lb. bacon
1 cup chopped ham
2 lbs. red potatoes cubed into bite size pieces
16 oz. cheese any kind you like
24 soft taco tortillas I used flour
12 eggs extra large
1/2 cup milk
1/3 cup olive oil
1 tsp Emeril's Seasoning Seasoning Salt or any seasoning you prefer
salt and pepper

Instructions:

Meats:

Bake your bacon, brown sausage, fry up ham.

Roasted Red Potatoes:

Preheat oven to 450.

Dry cubed potatoes with a towel to eliminate any extra water.

Toss the potatoes with 1/3 c olive oil, 1 tsp salt, 1/2 tsp pepper. Use additional seasoning (such as Emeril's or Seasoning Salt) if desired.

Roast for 30 minutes until golden brown. Start checking at 20 minutes.

Scrambled Eggs:

Whisk 12 eggs and 1/2 c milk in a bowl until well combined.

Heat a large skillet with nonstick cooking spray (or melt 1 Tbls butter) over medium heat.

Spray skillet and add egg mixture.

Cook eggs, stirring occasionally until eggs are set.

Season with salt and pepper to taste.

Tortillas:

Place 5-10 tortillas on a plate. Cover with a wet paper towel.

Heat in microwave for 30 seconds at 50% power. Heat the tortillas in batches.

Putting it all together:

Set up an assembly line with all the ingredients.

Place the tortillas on a large baking sheet or cutting board.

Assembling burritos

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Build your burritos – cheese, eggs, potatoes, meat.
Fold in the sides of the tortilla and roll burrito up.
Pat firmly on top of the burrito making sure the seam is on the bottom.
Make sure the burrito is tightly rolled.

Freezing Burritos:

Line a baking sheet with parchment paper.
Place burritos on the sheet, seam side down.
Press down on the burritos again lightly making sure that the edges are tucked in.
Place baking sheet in the freezer for an hour to flash freeze the burritos.
Remove from freezer and wrap burritos in plastic wrap individually.
Place in a ziploc bag. I ended up with 24 burritos.

To heat the burritos:

Remove plastic wrap.
Wrap burrito in wet paper towel.
Heat for 3 minutes on 50% power.
Serve with fresh salsa - yummy!

Cook's Notes:

Tips: Want to go vegetarian? Replace the meats with some sauteed peppers and onions. Want bigger burritos? Just use larger tortillas. Need even more flavor? Add in some sauteed veggies. Make sure to serve with fresh salsa.

Credit: momontimeout.com