



## Breakfast Burritos

total time: 20 min | servings: 6 | \$1.20 per serving\*

### INGREDIENTS

- 2 tablespoons oil
- 8 eggs
- 2 tablespoons milk
- 1 cup shredded cheddar cheese (or colby jack cheese)
- 3 cups O'Brien hash browns
- 4-6 Bar-S Smoked Sausage Links, sliced
- 6 flour tortillas, warmed
- Salt and pepper to taste

### GET COOKING

1. In a skillet cook the hash browns in 1 tablespoons of the oil until cooked through, set aside.
2. In a separate skillet, cook the sliced sausage in 1 tablespoons of oil until lightly browned, and set aside.
3. Beat together the eggs and milk. Add the shredded cheese.
4. Cook in the same skillet as the sausage was cooked and scramble until cooked.
5. To make a burrito, layer the hash browns, scrambled eggs and sausage. Salt and pepper to taste.
6. Roll the tortilla around the egg mixture and serve with salsa.
7. These can be made ahead of time and rolled in foil. Keep in the fridge until ready to eat. Heat in a 350 F oven for 10 minutes or until heated through.