

# Breakfast Burritos

## Ingredients

- 1 lb Breakfast Sausage
- 2 dz Eggs
- All-Purpose Seasoning (to taste)
- 1 C Onion, chopped (medium sized)
- 1 C Bell Pepper, chopped
- 2 C Salsa
- Jalapeño (to taste)
- Shredded Cheese



## Directions

- Heat a large skillet over medium-high heat while cracking, seasoning, and scrambling the eggs in a mixing bowl. Add the eggs to the skillet and cook thoroughly before transfer to a large mixing bowl.
- Brown the breakfast sausage with the onions and bell peppers until no pink remains and veggies are tender and fragrant. Transfer to the large mixing bowl. Add the salsa and jalapeños (if using) to the large mixing bowl and mix well.
- Lay out tinfoil squares with tortillas on top and scoop burrito filling onto the center of each tortilla. Top with cheese and roll burritos before wrapping in tinfoil.
- Bag in freezer bags and store in the freezer for up to 4 months. Best in first 2 months.
- Thaw in the fridge overnight. Reheat in toaster over or oven on warm setting for 20 minutes or heat in microwave for about 2 minutes.