



## Breakfast Burritos

Kim and I do a lot of entertaining. Since we don't live up the street from most of our friends and family, we need to have our guests sleep over at times. So, you do get some breakfast items from me on occasion. I like to try different things. Just in time for Easter, these breakfast burritos will make everyone happy! Try them out, I'm sure you'll enjoy them.

8 Burrito sized wraps  
1 lb Maple or Breakfast Sausage  
1 cup of chopped onions  
1 cup of chopped peppers green or red  
20 oz bag of seasoned Hashbrowns  
1 tsp of chili powder  
1 qt of liquid eggs (preferably southwestern style)  
Pinch of salt & pepper  
1 bag of shredded taco cheese mix

Fully cook the sausage, onions and peppers. In a separate pan, cook off the hashbrowns according to the directions. Blend all these cooked ingredients together. Now, cook and scramble off the liquid eggs. Season with chili powder, salt & pepper.

Blend all the ingredients together and set aside to cool.

Microwave the burritos for about 1 minute to soften up. Add the about 2 ounces of cheese on each burrito wrap. Spoon in 1 1/2 cups of the egg, sausage, and hashbrown mix to each wrap. Gently fold and wrap tightly. You can hold these overnight and bake the next morning.

Cover and bake at 350 for 15 minutes. Slice in half and serve.

Obviously, you can add any ingredients you wish. They are delicious!

Great Eats!

Mike Popella