



Breakfast, Process Cheese

Southwestern Breakfast Burrito

Prep time: Cook Time: Servings: 4

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Red pepper		Chopped	1/2/Cup
Green pepper		Chopped	1/2/Cup
Large flour tortillas			4 /Each
Frozen hash browns			1 1/2/Cups
Bacon		Cooked	8/pieces
Smoked paprika			1 /tsp
Shredded Processed Pepper jack			2/Cup
Large eggs		Cracked and scrambled in a mixing bowl	8 /Each
Cooking oil			2 /Tbsp



Instructions

1. Heat the oil in a medium skillet and add peppers.
2. Sauté peppers until slightly browned.
3. Add the hash browns and smoked paprika to peppers and brown together for 8-10 minutes. Stir occasionally to ensure proper browning.
4. Transfer the heated mixture to a small mixing bowl. Cover with foil to keep warm.
5. Return the skillet to medium high heat and add the mixed eggs and cooked, crumbled bacon. Cook until eggs are fluffy.
6. Heat tortilla shells in microwave for 20 seconds on low setting. Arrange tortillas on a surface separately or side by side. Portion the scramble eggs and bacon on the center of the tortilla. Then place a portion of potatoes and shredded cheese on top of potatoes. Wrap burrito by folding the bottom of the tortilla upwards to fold over the hot filling. Then fold the two sides inwards towards the center. Complete the burrito by rolling the three folds upwards to make a cylinder.
7. Garnish with your favorite hot sauce or salsa.

