

# BREAKFAST CRUNCH WRAP

*Prep time: 5 mins | Cook Time: approx 20 mins | Grilling Temp: 375 F*

*Enjoy this easy breakfast crunch wrap with your friends and family. Packed with all the breakfast flavours, this hand held crunch wrap will keep you satisfied for hours.*

## INGREDIENTS:

- 8 Eggs, beaten
- **½ lb Unger Meats Pork Breakfast Sausage Crumble**
- **Bearded Butchers Chipotle Seasoning**
- Hot Sauce of choice
- 6 Hash Brown Patties
- 6 White Flour Tortillas
- Cheddar Cheese, shredded
- Oil to season the griddle
- For the Chipotle Mayo
- Equal parts Mayo and Chipotle Seasoning



## DIRECTIONS:

- Preheat the griddle to 375 F across all burners and then add the oil.
- Start by browning the raw Pork Breakfast Sausage Crumble on one side of the griddle.
- Once the meat is browning nicely, add the Hash Brown patties to the middle section of the griddle. Flip every couple minutes to get an even cook.
- Next, add the scrambled eggs to the last third of the griddle. Season the eggs with the **Bearded Butchers Chipotle Seasoning**.
- Make the Chipotle Mayo by combing equal parts Mayo and Chipotle Seasoning, mix well.
- Once the sausage, hash browns and eggs are ready, begin assembling the wraps.
- Start with a warmed tortilla. Start with a layer of chipotle mayo, followed by a hash brown patty, a generous layer of pork breakfast sausage crumble, scrambled eggs and top with a handful of shredded cheese. Next, season with your hot sauce of choice.
- Wrap the tortilla around the filling on five sides.
- Place the assembled Breakfast Crunch Wrap onto the griddle, seam side down so it can seal. After a minute or two, flip it over for the final crunch on the other side.

Enjoy!

**DID YOU MAKE THIS RECIPE?**



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