

GRILLED BREAKFAST BURRITOS

Prep + Cook Time: 30 mins | Yield: 10 Burritos

Filled with our savoury pork breakfast sausage, scrambled eggs, hash browns, shredded cheese, and your favourite hot sauce, these fun Breakfast Burritos are great for any time of the day!

INGREDIENTS:

- 12 Eggs, beaten
- 1 large Onion, chopped
- 1 Red Bell Pepper, chopped
- 1 pkg **Unger Meats Pork Breakfast Sausage**
- 10 Cavendish Farms Hash Brown Patties
- Shredded Cheese
- **Marie Sharps Mild Habanero Hot Sauce**
- 10 Large Flour Tortillas
- Cooking Oil

DIRECTIONS:

- Preheat the griddle. On medium heat, sauté the onions and peppers in some cooking oil.
- Add the Breakfast Sausages and Hash Brown Patties and grill until golden brown.
- Turn down the heat on one side and move the onions, peppers, sausages and hash browns over to stay warm.
- Scramble the eggs on the medium heat side until nice and fluffy.
- Assemble Burritos • In the middle of the large flour tortilla, place a hash brown patty, breakfast sausage, peppers, onions and eggs and top with hot sauce and shredded cheese.
- Wrap into a burrito and place back on the griddle, turning until all sides are golden brown.

Enjoy!



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