



Breakfast Burritos

A delicious and filling breakfast using Stoltzfus Meats cheddar cheese grillers or any kind of Stoltzfus Meats sausage!

Servings: 8

Ingredients

- 8 (8-inch) flour tortillas
- 4 Stoltzfus Meats cheddar cheese sausage grillers (or your favorite flavor)
- 3 cups frozen hash browns
- 12 eggs
- 1/4 cup milk
- Salt and pepper to taste
- 2 cups shredded cheddar cheese

Directions

1. Pan fry the sausage grillers on medium-high heat until they reach an internal temperature of 165 F (approximately 10 minutes). Set aside to cool. While the sausage is cooking, in a large skillet, cook hash browns according to directions. Set aside to cool.
2. Whisk together eggs, milk, salt, and pepper. Scramble eggs until fully set; set aside to cool.
3. Assemble burritos by topping the tortillas with 1/2 of a sausage griller, potatoes, eggs, and cheddar cheese. Roll up, and either serve immediately or wrap in foil and freeze in ziplock bags for up to three months.
4. Optional: serve with sour cream, salsa, and guacamole.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.