



Breakfast Burritos

A delicious and filling breakfast using Stoltzfus Meats grillers and bacon!

Ingredients

- 4 large eggs
- 1/4 tsp. smoked paprika
- 1/4 tsp. salt
- 1/2 lb. Stoltzfus Meats sausage grillers (any flavor), removed from casings
- 1/2 lb. Stoltzfus Meats original bacon, cooked
- 1 1/3 cup (6 oz) shredded Monterey Jack cheese
- 4 (10-inch) burrito-size flour tortillas
- Vegetable oil
- Guacamole
- Salsa

Directions

1. In a medium bowl, whisk the eggs with the smoked paprika and salt. Set aside.
2. Heat a large skillet over medium-high heat. Remove the sausage from the casings and add to the pan. Cook, stirring frequently, until browned. Transfer the sausage to a plate, leaving the drippings in the pan. Turn the heat down to low. Add the eggs to the pan and scramble until just cooked through. Transfer the eggs to a plate and clean the pan.
3. Assemble the burritos! Spoon about 1/8 cup of salsa and 1/8 cup of guacamole onto each tortilla, followed by a quarter of the bacon, a quarter of the sausage, a quarter of the eggs, and 1/3 cup of the cheese. Fold in the sides of the tortilla over the filling and roll, tucking in the edges as you go.
4. Lightly coat the pan with oil over medium heat. Once the pan is hot, add the burritos, seam side down to the pan. Cook, covered, until the bottom of the burritos are golden brown, about 3 minutes. Flip the burritos and continue cooking, covered, until golden, for a few more minutes.
5. These are great served immediately, or you can wrap them in foil and freeze in a ziplock bag for up to three months. To reheat, warm in a 350 degree oven for about 15 minutes.



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