



## Breakfast & Brunch

# Cooper® Breakfast Burrito with Hash Browns, Bacon & Cheese. Oh My!



SLICE



Serves: 4



Prep Time: 10 min



Cook Time: 12 min



Total Time: 22 min

## Ingredients

- 2 tablespoons cooking oil
- 1/2 cup green pepper, chopped
- 1/2 cup red pepper, chopped
- 1 1/2 cups frozen hash browns
- 1 teaspoon smoked paprika
- 8 large eggs\*
- 8 strips of bacon, cooked and crumbled\*
- 4 large spinach or flour tortillas
- 8 slices Cooper® Sharp Yellow cheese

## Directions

1. In a medium skillet, heat the cooking oil over medium heat. Add the green and red peppers and sauté until slightly browned. Add the hash browns and smoked paprika and cook for 8-10 minutes, stirring occasionally, until browned. Transfer the pepper and hash browns mixture to a small mixing bowl, cover with foil to keep warm, and set aside.
2. In a separate mixing bowl, beat the eggs. Return the skillet to medium-high heat. Add the eggs and crumbled bacon to the skillet and cook, stirring often, until the eggs are fluffy.
3. Heat the tortillas in the microwave for 20 seconds on the low setting. Arrange tortillas on a surface separately. Portion the scrambled eggs and bacon onto the center of each tortilla. Add a portion of potatoes. Top with 2 slices of Cooper® cheese. Fold the bottom of the tortilla upwards over the filling, then fold the sides over each other to form a burrito. (I mean, you know what a burrito looks like. Do that.)
4. Garnish with your favorite hot sauce or salsa.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.