



MAKE-AHEAD SAUSAGE AND EGG BURRITO

Ingredients

8 Mission® Super Soft Fajita Tortillas,
warmed
12 oz. bulk sausage
1 can (4 oz.) Chopped green chiles, drained
8 Eggs, well-beaten
½ tsp. Salt
1 can (15 oz.) Black beans, drained
1 cup Shredded Monterey Jack cheese (4 oz.)
½ cup Prepared salsa

Instructions

1. In a large nonstick skillet over medium, cook sausage, breaking up meat with a spoon, until browned, 8-10 minutes. Transfer to a paper towel-lined plate to drain and pour off all but 1 tablespoon fat from pan.
2. Add chiles to skillet and cook 1 minute. Stir in eggs and salt, reduce heat to medium-low, and cook, stirring occasionally, until eggs are cooked through.
3. Working with 1 tortilla at a time, lay tortilla on work surface. Place 1 tablespoon beans in center of tortilla. Top with 1 tablespoon sausage, ¼ cup eggs, 1 tablespoon cheese, and 1 tablespoon salsa. Fold bottom of tortilla over fillings, fold in sides, then roll up. Place seam side down on work surface. Repeat with remaining tortillas and filling.
4. Wrap each burrito in plastic wrap, place in a zip-top bag, and freeze.
5. To reheat, remove plastic wrap, place on a microwave-safe plate, and heat until completely thawed and warm, 1-2 minutes.

Makes 8 Burritos

Prep time: 15 minutes