



Make Ahead Breakfast Burrito

Serving Size: 1 burrito | Serves: 8

Ingredients:

Nonstick cooking spray

1 cup potatoes, diced (1 medium potato)

1/2 cup onions, diced (1/2 medium onion)

1 cup bell peppers, diced (1 medium pepper)

8 eggs, beaten

1/8 teaspoon garlic powder

1/4 teaspoon ground black pepper

1 cup 2% fat cheddar cheese, shredded

8 flour tortillas (8")

Instructions:

- 1. Spray a large skillet with cooking spray. Cook the potatoes for 6-10 minutes over medium heat.
- 2. Add onions and peppers to the potatoes. Cook for 3 to 4 minutes until the potatoes are browned.
- 3. Add beaten eggs to the vegetable mixture. Cook for 4-5 minutes over medium heat. Stir off and on until there is no liquid.
- 4. Stir in the garlic powder and pepper.
- 5. Roll up each burrito. Use 2 tablespoons of cheese and 1/2 cup of the egg mixture. Serve or freeze.
- 6. You can freeze the burritos. Wrap each burrito tightly in plastic wrap. Freeze in a single layer on a cookie sheet. Seal wrapped burritos in a freezer bag when they are frozen.

To reheat the frozen burritos. Remove the plastic wrap. Wrap burrito in a damp paper towel. Set microwave on medium power. Heat burrito for 3-4 minutes.

Tips: Wash hands after handling raw eggs and before making burritos.

Wash vegetables under running water.

Add hot peppers, salsa, or cayenne pepper for a spicier burrito.



Source: https://spendsmart.extension.iastate.edu

Wildcat District

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