

Freezer Breakfast Burritos



This recipe is an easy, basic burrito, great for breakfasts on the go.

It's easily changed depending on what's in your cupboards! Feel free to experiment and add other ingredients like sausage, salsa, chopped bell pepper, chopped onion, chopped mushrooms, minced jalapeno, garlic, and hot sauce.

Serves 10
Prep time: 20 min

Cook time: reheat frozen - 1 min
Total time: 30 min

INGREDIENTS

- 12 eggs, beaten
- 1 package of Bacon
- 1 cup sharp cheddar cheese, shredded (Mexican or Italian blends work well, too)
- 10 extra large flour tortillas (you may use whole wheat or gluten-free, as needed)

Optional Ingredients: sausage, salsa, chopped bell pepper, chopped onion, chopped mushrooms, minced jalapeno, garlic, hot sauce.

DIRECTIONS

1. Cook the bacon in a large skillet until crispy. Set aside.
2. Scramble the eggs in a mixer while bacon is cooking.
3. Cook the eggs in the bacon drippings until scrambled.
4. Warm the tortillas in the microwave for 20 seconds or until warm and flexible.
5. Let eggs cool in skillet, add crumbled bacon & cheese.
6. Distribute the egg mixture evenly over the burritos. (Mike eyes the measurement of the first one & goes from there.)
7. Roll the burritos by folding the top of the tortilla over the egg mixture, then folding in the sides, then rolling to the other end.
8. Freeze the burritos in single layer on parchment lined cookie sheet or on cookie rack.
9. When fully frozen, wrap the burritos individually in foil or plastic freezer bags. Place back into freezer.
10. TO SERVE: Unwrap the burritos from the foil or plastic wrap used for freezing, and then rewrap in a wet paper towel. Heat in microwave until just heated through (about 1 1/2 - 2 min.)