

EVERGREEN HURRICANES' BREAKFAST BURRITOS

Makes 1 dozen Burritos

1 dozen eggs

1 dozen large flour tortillas

1 pound sausage, "breakfast" or chorizo, or bacon

1 pound shredded cheese (cheddar or monterey jack)

1 (20 Oz) bag shredded hash brown potatoes or bag (28 oz) frozen Potatoes O'Brien

Salt and Pepper

Optional: sauteed onions, peppers, or green chilis.

You can also leave out the sausage and make vegetarian burritos.

Preheat oven to 250 degrees.

Cook sausage and drain on paper towels. Prepare onions, peppers, or chilis if you plan on adding these to the burritos. Saute hash browns until browned. Scramble eggs, adding cheese and salt and pepper. Place tortillas on a cookie sheet in oven to warm them - this will make it easier to roll the burritos without tearing the tortillas. To assemble: Place tortilla on a square of foil or parchment paper. Fill with scrambled eggs, sausage, and potatoes; adding optional ingredients before tucking ends in and rolling up the burrito. Wrap in foil or parchment paper. Repeat with remaining tortillas. Can be made the night before and reheated in the oven before bringing to the swim meet. Please label the burritos as to whether they are sausage, bacon, or vegetarian. Enjoy!!