



Breakfast Burrito

directions

1. Brown sausage links in a skillet over med-hi heat.
2. Meanwhile mix together softened cream cheese (you can quickly soften in microwave for a few seconds) and green chilies. Blend well.
3. Scramble eggs to your liking.
4. To assemble: quickly heat a tortilla in the microwave on in a large skillet over low heat for just a few seconds. Place on flat work surface.
5. Spread some of the cream cheese-chili mixture over surface of tortilla.
6. Working on just half of the tortilla, position a slice of Pepper Jack cheese in the middle close to the outer edge.
7. Place 2 browned sausage links on top of cheese slice and top with scrambled egg. Salt & pepper to taste if desired.
8. Fold half of tortillas not covered with ingredients up over the sausage-egg and cheese side and then fold in each side forming an "open envelope".

notes

Great for a Brunch. Can be made ahead, burritos placed in a dish, covered and kept in a warm oven 'til ready to eat.

This burrito can be wrapped in parchment or waxed paper to become a "grab & go" breakfast.

Any way you choose Swaggerty's Farm fresh butcher-cut flavor will dazzle your family's tastes.

to serve

Serve with a side of fresh fruit.



8

servings

15 min

prep time

15 - 20 min

cook time

ingredients

Swaggerty's Farm "Preservative Free" All Natural sausage links;
12 links (2 per burrito)

6 Eggs

6 Slices Pepper Jack cheese

1 small can chopped green chilies (hot or mild) well drained

4 ozs softened cream cheese

10 inch flour tortillas

Pairs well with: Fresh fruit

Special Kitchen Tools: N/A