

Breakfast Burritos

2 Breakfast Burritos

2-8" flour tortillas
¼ cup diced onion
¼ cup diced red pepper
¼ cup diced green pepper
(Bell or Anaheim)
1 small clove minced garlic
5 oz. chorizo sausage
(casing removed)
4 eggs
1 tsp. vegetable oil
Grated cheddar or pepper jack cheese as needed
Salt & pepper to taste

Chavie's North of the Border Salsa or **Salsa Verde** as needed



6 Breakfast Burritos

6-8" flour tortillas
2/3 cup diced onion
2/3 cup diced red pepper
2/3 cup diced green pepper (Bell or Anaheim)
2 cloves minced garlic
1 pound chorizo sausage (casing removed)
12 eggs
1 tbsp. vegetable oil
Grated cheddar or pepper jack cheese as needed
Salt & pepper to taste

Chavie's North of the Border Salsa or **Salsa Verde** as needed

Procedure

Brown the chorizo over medium heat, stirring frequently. Drain fat from chorizo and set aside keeping the sausage warm. Add oil to the pan that the chorizo was browned in and sauté the peppers, onions and garlic until tender. Melt butter in a 10" skillet or non-stick pan and add scrambled eggs, chorizo, and peppers & onions, cooking them over medium heat, stirring frequently until eggs are firm. Salt and pepper egg mix to taste. Heat tortillas in microwave oven; add the egg mixture in the center of each tortilla and top with cheese and **Chavie's North of the Border Salsa** or **Salsa Verde**. Roll up into burritos and serve.