



## *Ultimate Breakfast Burritos*

16 oz. bacon ends and pieces  
16 eggs  
1 tablespoon butter  
8 hashbrown patties

8 large soft flour tortillas  
2 jalapenos, seeded and diced  
2 cups sharp cheddar, shredded  
green chile salsa (optional)

Cook bacon ends and pieces until crispy. Drain and set aside.

Cook hashbrown patties until crispy on both sides. Set aside.

In large saute pan, melt butter over medium low heat and cook eggs (scrambled). Set aside.

Assemble burritos by placing each flour tortilla on a square of foil. Top each with a hash brown patty, along with equally divided portions of bacon, jalapeno, cheese, and scrambled egg. Wrap by folding in ends and then rolling up. Wrap tightly with foil.

Place foil wrapped burrito over hot grill (or in heated skillet), rotating until heated through. Tortilla will get nice and crispy, and cheese will melt. Top with salsa and enjoy!