



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Freezer Breakfast Burritos**

#### **Yeilds 16 – 20 Burritos**

12 large eggs  
1/4 cup milk  
salt and pepper  
2 Tablespoons olive oil  
1 medium white onion, peeled and diced (about 2 cups)  
1 pound Yukon gold or red potatoes, diced into 1/4--inch cubes  
1 large red bell pepper, cored and diced (about 2 cups)  
1 (4--ounce) can Old El Paso chopped green chiles  
2 teaspoons salt  
1 teaspoon ground cumin  
1 (15-ounce) can black beans, rinsed and drained  
2 (8--count) packages Old El Paso large (burrito--sized) flour tortillas  
2 cups (8 ounces) shredded Pepper Jack cheese (or the cheese of your choice)  
(Optional: salsa, for serving)

Begin by making your scrambled eggs. In a large bowl, whisk together eggs, milk, and a generous pinch of salt and pepper until smooth. Heat a large sauté pan that has been misted with cooking spray (or spread with a teaspoon of oil) on the skillet over medium heat, then add the eggs and cook for 4--6 minutes, stirring occasionally, until they are scrambled and cooked through. Transfer to a separate plate and set aside.

Meanwhile, while your eggs are cooking, heat the 2 tablespoons of olive oil in a large sauté pan over medium high heat. Add onion and sauté for 3 minutes, stirring occasionally, until the onion is mostly cooked and slightly translucent. Add the potatoes and bell peppers, and stir to combine. Continue cooking, stirring frequently, for 7--10 more minutes, or until the potatoes are tender and cooked through. Stir in the black beans, green chiles, salt and cumin, and continue cooking for 2 more minutes. Then remove the mixture from the heat, and set aside.

To assemble your burritos, spread out a large sheet of plastic wrap on a flat surface and lay the tortilla squarely in the center of it. Add a large spoonful of scrambled eggs in the center of the tortilla (roughly 1/4 cup), followed by another large spoonful of the potato mixture on top of the eggs, followed by a few tablespoons of shredded cheese on top of the potato mixture. Fold the two opposite sides of the tortilla in so that they meet and overlap, then fold in the two remaining open ends so that the entire burrito is sealed. Wrap it tightly in plastic wrap so that the entire burrito is very tightly sealed. (I find it easiest to fold the plastic wrap over the two short ends, then the longer sides of the burrito.) Then transfer burritos to the freezer, where they will last for up to 3 months.

To thaw the frozen burritos, remove the plastic wrap and place a burrito on a microwave safe plate. Microwave for 60--90 seconds, or until warmed through. Serve plain or with salsa, for dipping.

If you would like to add sausage, simply brown 1 pound of breakfast sausage (or more, if desired) and add it to the existing burrito filling, portioned evenly between all of the burritos. Or you could also add bacon or ham or tofu, if you're looking for different protein.

If you would like spicier breakfast burritos, sauté 1 jalapeno (stem removed, and finely diced) along with the potato mixture.

***Credit: [gimmesomeoven.com](http://gimmesomeoven.com)***