



BIG BREAKFAST BURRITO

INGREDIENTS

14 oz. Plant-Based Breakfast Sausage Ground
1 red bell pepper, deseeded and diced
½ red onion, diced
1 jalapeño, deseeded and diced
1 package frozen hash browns, thawed
2 cups sharp cheddar cheese, grated*
4 eggs (or use egg substitute such as Just Egg)
Large flour tortillas
Pico de gallo

* or your favorite vegan alternative

TIME: 32 mins (Prep Time 10 mins / Cook Time 22 mins) SERVES: 2 TYPE: Vegetarian

INSTRUCTIONS

- 1 Brown breakfast sausage ground in a large skillet over medium heat for 3-4 minutes.
- 2 Add the bell peppers, onions, and jalapeño, cook for 3-5 minutes.
- 3 In a separate skillet cook hash browns according to package. Add to breakfast sausage mixture and mix well.
- 4 Add eggs or egg substitute, fold gently into mixture for 2-3 minutes. Add all the cheese and mix again.
- 5 Spoon servings into flour tortillas, roll into burrito shape and grill both sides in the hot skillet. Serve with pico or your favorite hot sauce.

QUICK TIP



Make it your own, add your favorite veggies or top with sliced avocado

Before
the butcher™