# Breakfast Burritos

Makes 24 breakfast burritos

Ingredients

5 russet potatoes
1 onion
1 pound breakfast sausage
18 eggs
24 medium tortillas
2 jars salsa
4 cups shredded cheese
Relish?
Salt and pepper to taste

Instructions

1. Dice the potatoes and boil until soft. Drain and mash
2. Cook all the eggs as desired, scrambled is the easiest
3. Dice the onion and soften in a pan until it is almost done
4. Add the sausage to the pan and cook it with the onion until both are done
5. Mix the potatoes, eggs, sausage, onion, salt, and pepper in a large mixing bowl
6. Soften the tortillas in a pan and scoop in a healthy portion of the mix
7. Pour some salsa on top (or split the mix and make a small pocket) along with some shredded cheese
8. Roll the burrito up and wrap in foil
9. Freeze for later, defrost at least 24 hours in advance in the fridge
10. Cook at 250°F for 40-50 minutes or more for less time

Source

https://www.reddit.com/r/MealPrepSunday/comments/9qe9xc/26_breakfast_burritos_for_my_son_and_i_these_make/

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