

Breakfast Burrito

INGREDIENTS

4 slices bacon

1/2 cup frozen hash browns

2 large eggs

2 T. milk

2 tbsp. butter

Kosher salt

Freshly ground black pepper

4 large flour tortillas

1/4 c. shredded cheddar

Hot sauce, for serving

DIRECTIONS

1. In a large skillet over medium heat, cook bacon, working in batches if necessary, until crispy, about 8 minutes per batch. Drain on a paper towel-lined plate and pour off half the fat.

2. Cook hash browns according to package directions in bacon fat and transfer to a plate.

3. In a medium bowl, whisk together eggs and milk. Wipe out skillet, place over medium heat, and melt butter. When butter is just starting

to foam, reduce heat to medium-low and add beaten eggs. Using a rubber spatula, stir every occasionally until soft curds form. Season with salt and pepper.

4. Assemble burritos: In the center of each tortilla, layer hash browns, scrambled eggs, cheese, one slice of bacon. Fold in the two sides and roll up tightly. Serve with hot sauce or salsa.