



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Spicy Sausage and Egg Burritos

Makes 4 Burritos



- 4 large Flour Tortillas
- 1 pound Spicy Breakfast Sausage
- 8 Eggs
- ¼ cup Milk
- 1 cup chopped Onion
- 1 cup shredded Cheddar Cheese
- 1 tablespoon Butter



Preheat oven to 400 degrees.

Carefully crack open the 8 eggs and put in a large mixing bowl. Add milk, 1 tablespoon Pork Rub, and beat well with a wire whisk.

In a skillet over medium-high heat, cook the spicy breakfast sausage until browned and drain fat. Use a spatula to make sure that the sausage is broken up into small pieces and place in a bowl, cover to keep warm. Add the chopped onion to the same pan and cook until the onion is soft and translucent...about 5 minutes. Add the onions to the sausage, mix to incorporate, and cover to keep warm.

Lower the heat on the same skillet to medium and add the butter. Once the butter has melted add the scrambled eggs and cook stirring occasionally until light and fluffy...about 5 minutes.

Divide the eggs, cheese, sausage and onion mixture between the four flour tortillas. Roll up tortillas, place on a baking sheet and cook in preheated oven for 10 minutes or until the tortillas start to brown.

Serve the burritos with your favorite salsa and a tall glass of milk...Enjoy!

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