

# Make-Ahead Breakfast Burritos with Bell Peppers



## Ingredients:

- 1 cup potatoes, diced  
(1 medium potato)
- ½ cup onions, diced  
(1/2 medium onion)
- 1 cup bell peppers, diced  
(1 medium pepper)
- 8 eggs, beaten
- 1/8 teaspoon garlic powder
- ¼ teaspoon ground black pepper
- 1 cup 2% fat cheddar cheese, shredded
- 8 (8 inch) flour tortillas

**Seasonal  
and Simple**

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**See instructions on reverse.**

Source: [seasonalandsimple.info](http://seasonalandsimple.info)

## Make-Ahead Breakfast Burritos with Bell Peppers continued

### Instructions:

1. Spray a large skillet with cooking spray. Cook the potatoes for 6-10 minutes over medium heat.
2. Add onions and peppers to the potatoes. Cook for 3-4 minutes until the potatoes are browned.
3. Add beaten eggs to the vegetable mixture. Cook for 4-5 minutes over medium heat. Stir slowly until there is no liquid.
4. Stir in the garlic powder and pepper.
5. Use 2 tablespoons of cheese and  $\frac{1}{2}$  cup of the egg mixture in each tortilla. Roll up each burrito. Serve or freeze.
6. You can freeze the burritos. Once cool, wrap each burrito tightly in plastic wrap. Freeze in a single layer on a cookie sheet. Seal wrapped burritos in a freezer bag when they are frozen.
7. To reheat the frozen burritos: Remove the plastic wrap. Wrap burrito in a damp paper towel. Set microwave to medium power. Heat burrito for 3-4 minutes.

