

Breakfast Burritos

4 c frozen hash brown potatoes, thawed

4 T butter, melted

8 eggs, beaten

1/4 tsp salt

1/8 tsp pepper

4 oz shredded Cheddar cheese

½ cup of salsa

8 large flour tortillas

Prepare hash browns as directed on package.

In a medium skillet, melt the butter over low heat. Whisk the eggs and add to the skillet. As the edges cook, move them to the middle of the pan, so the uncooked portion flows to the sides. Cook to desired doneness, whether soft or hard. Season with salt and pepper. Combine hashbrowns, eggs, cheese and salsa.

Wrap tortillas in paper towels and heat in the microwave for 15-30 seconds or wrap in foil and heat in the oven at 350 degrees for 10 minutes.

Divide egg mixture evenly among tortillas, roll up or fold like burritos. Serve with more salsa.

Variations: 1. Add 8 oz of cooked, crumbled bacon or sausage cooked with ½ cup of diced roasted red peppers and onions. 2. Smother with green chili and a dollop of sour cream. 3. Top with red enchilada sauce and shredded Cheddar and run under the broiler to melt the cheese.