Sausage Breakfast Burritos

Makes: 4 burritos
Prep Time: 25 minutes Cook Time: 15 minutes
Total Time: 40 minutes

Ingredients

Avocado-Tomato Salsa:

- 1 large avocado, peeled, pitted, and diced
- 1/2 cup diced and seeded tomatoes
- 1 small shallot, minced
- 1 clove garlic, minced
- 1 jalapeño pepper, seeded and minced
- 1 tbsp fresh lime juice
- 1/2 tsp salt
- 1/4 tsp ground cumin
- 1/4 cup chopped fresh cilantro

Burritos:

- 4 large eggs
- 1/4 tsp smoked paprika
- 1/4 tsp salt
- 1/2 pound spicy sausage, such as chorizo or Italian, removed from casings
- 1 & 1/3 cups (6 ounces) shredded Monterey Jack cheese
- 4 (10-inch) burrito-size flour tortillas
- Vegetable oil, for cooking

Instructions

Make the Avocado-Tomato Salsa:

Combine the avocado, tomatoes, shallot, garlic, jalapeño, lime juice, salt, cumin, and

cilantro in a medium bowl. Stir gently to combine and set aside.

Whisk the eggs with the smoked paprika and salt in a medium bowl.

Heat a large nonstick pan over medium-high heat. Add the sausage and cook, breaking it up as it browns, until cooked through and nicely browned. Transfer the sausage to a plate with a slotted spoon, leaving the drippings in the pan.

Reduce the heat to low and add the eggs. Scramble just until cooked through, then transfer to a plate. Clean the pan because you'll use it again to crisp the burritos.

Assemble the Burritos:

Spoon about 1/4 cup of the avocado-tomato salsa onto each tortilla, leaving a little room around the edges. Divide the sausage, scrambled eggs, and cheese among the tortillas.

Fold the sides of each tortilla over the filling, then roll it up tightly, tucking in the edges as you go.

Lightly coat the pan with oil and place it over medium heat. Once hot, add the burritos seam-side down. Cover and cook until the bottoms are golden and crisp. Turn the burritos over and continue cooking until the other sides are golden.

Serve warm with any leftover avocado-tomato salsa. And yes, the little bit of extra salsa is for the cook!

Chef's Notes:

- Make Ahead: The burritos can be assembled a few hours ahead, wrapped tightly in plastic wrap, and refrigerated until ready to cook.
- Leftovers: Wrap leftover burritos in foil and reheat in a 350°F oven for about 15 minutes. They won't be quite as crisp as freshly cooked burritos, but they reheat well.
- Sausage: Chorizo, Italian sausage, or your favorite spicy sausage all work well here.