



# Breakfast Burritos



SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

Make these easy and delicious breakfast burritos the night before for a quick no-stress breakfast or brunch!

## Ingredients

- 1 pound Heartland Breakfast Sausage - Marco's Virginia Breakfast Ground
- Heartland Foods shredded hash browns
- 2 cups shredded sharp cheddar cheese
- 1/2 red pepper, diced
- 1/2 green pepper, diced
- 1/2 white onion, diced
- 12 large eggs
- 1/2 cup 2% milk
- 1/4 teaspoon seasoned salt
- 1/8 teaspoon pepper
- 12 flour tortillas (8 inches)
- Optional toppings: Salsa, sliced jalapenos, chopped tomatoes, sliced green onions and cubed avocado



## Directions:

1. In a large skillet, cook sausage over medium heat until no longer pink, 8-10 minutes, breaking into crumbles; drain.
2. In a greased 4 or 5 quart slow cooker, layer potatoes, peppers, onion, sausage and cheese. In a large bowl, whisk eggs, milk, seasoned salt and pepper until blended; pour over top.
3. Cook, covered, on low 3 1/2 to 4 hours or until eggs are set and a thermometer reads 160°. Uncover and let stand 10 minutes. Serve in tortillas with toppings of your choice.