

# PREMIO FOODS RECIPE CONTEST



**Recipe Name: Premio New Mexico Style Breakfast Burrito**

**Recipe:**

New Mexico Style Breakfast Burrito 4-8 servings

½ lb Premio Hot (or Mild according to taste) Sausage (remove from casing and crumbled)

2 cups ¼ inch cubed Potatoes

¼ Red Bell Pepper diced ¼ inch

¼ cup Onion diced ¼ inch

¼ cup minced Fresh Cilantro

1 can (4.5 oz) Green Chiles (Fresh Chiles can be used according to taste and temperature of the Chiles)

5 Eggs

4-8 flour tortillas depends on the size of the tortilla

1 cup grated Cheddar Cheese

1 cup Salsa and or Sour Cream

Salt and Pepper to taste

1. Pre-heat oven to 350
2. In an oven proof skillet or pan, Begin browning the sausage in the skillet on the stove
3. Add peppers, onions, and potatoes.
4. Cook over medium heat until the potatoes are tender.
5. Remove from heat.

6. Add Cilantro, Green Chiles. Add Salt and Pepper to taste.
7. Scramble the eggs until frothy. Add eggs to the skillet and fold in the eggs, making sure the eggs are evenly distributed.
8. Place in oven and bake until the eggs are set. 6 to 10 minutes
9. Warm a tortilla in a heavy skillet
10. (I prefer a skillet but you can use a microwave). Once warmed spoon burrito filling into the middle of the tortilla, add some cheese and fold.
11. Once folded, wrap in aluminum foil to keep warm, until all the burritos are completed. The wrapping in the aluminum foil helps to meld all the flavors.
12. Serve with sour cream and or salsa.