

Make-Ahead Breakfast Burritos

2 lbs ground beef
3 lbs shredded cheddar cheese
5 lbs of potatoes - shredded
12 eggs
20 large tortillas
Breakfast Seasoning Blend (I use Grillin Gun Powder)
1 stick of butter
Salt
Pepper

Soak shredded potatoes in ice water
Brown & drain ground beef, season with breakfast seasoning to taste
Drain potatoes and pat dry with paper towels
Melt 2 tbs of butter to hot pan over med-high heat
Add a layer of potatoes, season & cook until browned on one side
Then turn and brown opposite side
Continue until all potatoes are browned
Scramble eggs & salt/pepper to taste
Let all ingredients cool before putting burritos together
Add a layer of cheese first then beef, eggs and hash browns
Roll burritos then wrap in aluminum foil and freeze

Pull burritos out of the freezer to eat
Defrost & heat in the microwave
Enjoy a quick, delicious and filling breakfast before work or school

Get creative with different seasonings!