

# Earl Grey Breakfast Burritos

Savory breakfast burritos with scrambled eggs, sausage, and a hint of Earl Grey tea.

**Prep Time:** 15 minutes

**Cook Time:** 10 minutes

4 lg eggs

1/4 C brewed Earl Grey Bravo tea, cooled

1/4 C milk

1/2 t salt

1/4 t black pepper

1/2 C cooked sausage, crumbled

1/2 C shredded cheddar cheese

4 flour tortillas

1/4 C salsa

1/4 C sour cream

**Whisk the eggs**, Earl Grey tea, milk, salt, and pepper together.

**Cook the eggs** in a skillet over medium heat, stirring until scrambled.

**Add the sausage** and cheese to the eggs and stir until combined.

**Warm the tortillas** in a separate skillet.

**Fill each tortilla** with the egg mixture.

**Top with salsa** and sour cream before serving.