



Green Pepper Sunrise Breakfast Burrito

WHAT'S NEEDED

Ingredients:

- 1/2 cup cooked & diced sausage or steak
- 1/4 cup green peppers, diced
- 2 tbsp. **Cholula Green Pepper** Hot Sauce, or more to taste
- 1 tbsp. chili powder
- 1 tsp. dried oregano
- 1 tsp. salt
- 1 clove garlic, minced
- 6 eggs
- 1/4 cup milk
- 1 tbsp. cooking oil
- 3/4 cup Mexican cheese blend, shredded
- 6 - 8" flour tortillas, warmed

HOW TO MAKE

Preparation - 6 servings

1. Sauté diced peppers in skillet.
2. Combine sausage or steak, peppers, chili powder, oregano, salt and garlic; mix well.
3. Beat eggs and milk.
4. In skillet, cook eggs over low heat stirring occasionally until cooked through.
5. Spoon about 1/4 cup meat, peppers & seasoning mixture and 1/4 cup eggs down the center of each tortilla, top with 1/8 cup cheese. Top with **Cholula Green Pepper** Hot Sauce to taste and roll up.

