



Breakfast Burrito with Gunther

Yield: 6 to 8 Burritos

Method:

1. In a large non-stick frying pan, melt butter over medium high heat - do not let butter burn.
2. Pour in whisked eggs and stir gently and constantly with a wooden spoon.
3. When eggs start to congeal but are still loose, add sausage and Gunther
4. Continue stirring until eggs are to desired doneness and sausage and salsa are heated through.
5. Remove from heat.
6. Taste and season with kosher salt and fresh ground black pepper if needed.
7. Lay out tortillas on counter and divide the egg mixture evenly on the bottom third of the tortillas.
8. Fold the bottom of the tortilla over the egg mixture and away from your body. Roll into a cigar shape.
9. Place seam side down on a non-stick cookie sheet or a cookie sheet lightly coated with a vegetable spray.
10. Top with Gunther
11. Turn broiler to high and place burritos under broiler for approximately 1
12. Place Burritos on entree plates and serve with fresh seasonal fruit. *Note - this is a very simple version of the dish, please feel free to jazz it up as much as you like with different cheeses, sauteed peppers and onions, chrizo, andouille, spicy sausage or whatever else you desire. - This is a good dish to use up left over vegetables and scraps in your refrigerator.



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