

DENE

Breakfast Burritos



Ingredients, Avocado-Tomato Salsa;

- 1 large avocado, peeled, pitted, and diced
- ½ cup diced seeded tomatoes, from 1 to 2 tomatoes
- 1 small shallot, minced (about 2 tablespoons)
- 1 clove garlic, minced
- 1 jalapeño pepper, seeded and minced
- 1 tablespoon fresh lime juice, from 1 lime
- ½ teaspoon salt
- ¼ teaspoon ground cumin
- ¼ cup fresh chopped cilantro
- *OR*, Use Café Laredo Guacamole

Ingredients, Burritos

- 4 large eggs
- ¼ teaspoon smoked paprika
- ¼ teaspoon salt
- ½ lb spicy sausage (such as chorizo, Italian, or anything you like), removed from casings
- 1½ cups (6 oz) shredded Monterey Jack cheese
- 4 (10-in) burrito-size flour tortillas
- Vegetable oil

Method:

1. Make the Avocado-Tomato Salsa: Place all of the ingredients in a medium bowl and mix to combine. Set aside.
2. In a medium bowl, whisk the eggs with the smoked paprika and salt. Set aside.
3. Heat a large nonstick pan over medium-high heat. Add the sausage and cook, stirring frequently, until browned, 4 to 5 minutes. Use a slotted spoon to transfer the sausage from the pan to a plate, leaving the drippings in the pan. Reduce the heat to low. Add the eggs and scramble until just cooked through. Transfer the eggs to a plate. Clean the pan (you will use it again).
4. Assemble the burritos: Spoon about ¼ cup of the avocado-salsa onto each tortilla (you will have a little leftover salsa; that is for the cook!), followed by a quarter of the sausage, a quarter of the eggs, and ⅓ cup cheese. Fold in the sides of the tortilla over the filling and roll, tucking in the edges as you go.
5. Lightly coat the pan with oil and set over medium heat. When the pan is hot, add the burritos, seam side down. Cook, covered, until the bottom of the burritos are golden brown, about 3 minutes. Flip the burritos over and continue cooking, covered, until golden, a few minutes more. Serve warm.