

**Camping Breakfast Burrito** – Serves 4 – 6, Cook time: approx 25 minutes

Ingredients:

|            |                           |                |                           |
|------------|---------------------------|----------------|---------------------------|
| 1 lb. each | Sage sausage and/or bacon | 1 - 26oz. bag  | Hash browns, diced, frzn. |
| 1 doz.     | Eggs                      | 2 per person   | Tortillas, large          |
| 2 cups     | Cheese, shredded cheddar  | 1 stk/8 tbspn. | Butter/margarine          |
| 1 med./lg. | Onion – Spanish or yellow | 2 tbspn.       | Cooking oil               |
| 1 med./lg. | Green pepper              | 1.5 tspn. Ea.  | Salt and Pepper           |

Instructions:

1. Cook bacon and sausage. - Set aside
2. Cook hashbrowns – Set aside
3. Sautee diced onions and green peppers, then add scrambled eggs and salt & pepper to same skillet
4. When eggs are nearly set – stir in shredded cheese, and stir to mix. Continue cooking until eggs are set and done, stirring as needed
5. \*\*If serving completed burritos – add in meat(s) and hash browns when cheese is added. If serving as self-service, keep meat(s) and hashbrowns separate
6. Warm tortillas while other foods are cooking

Serving completed burritos:

1. Butter one side of warmed tortilla, spoon in completed breakfast foods mix, and wrap as a burrito.
2. For large groups – wrap each completed burrito in foil to retain heat until all burritos are ready to be served.

Visit How to [Make hearty Breakfast Burritos](#) for more detailed and illustrated step-by-step instructions and tips.

Source: [Campingwithgus.com](http://Campingwithgus.com)