

## **Chef Tee's Breakfast Burritos**

*(Serves 4)*

### **Ingredients**

- ¼ pound chorizo sausage, crumbled (buy sausage links, then remove meat from casing)
- Olive or vegetable oil
- ½ cup onion, diced
- ½ cup red bell pepper, diced
- 1 jalapeño or serrano chili, diced
- 4 to 6 large eggs
- ½ cup grape tomatoes, halved
- Salt
- Cilantro, chopped
- 4 (7-inch) tortillas (preferably sundried tomato)
- 1 cup Mexican cheese blend, shredded
- Garnish—tomatillo salsa (see recipe below)

### **Directions**

1. Heat 1 to 2 Tbsps. olive oil over medium-hi heat.
2. Add sausage; cook a few minutes until starts to brown.
3. Add onion, jalapeño and red pepper; cook until meat is browned.
4. Season w/salt to taste.
5. Beat eggs then add them to sausage mixture; cook a few minutes; add tomatoes; cook a few minutes more or until set.
6. Remove egg mixture from heat; fold in cilantro.
7. Place tortillas on a clean surface; sprinkle some cheese in center of each tortilla.
8. Spoon a generous amount of cooked egg mixture on top of cheese.
9. Roll up tortillas; serve with tomatillo salsa.

*\*Optional step before garnish—brush all sides of burrito w/little olive oil; toast all sides of burrito in hot non-stick skillet or hot oven*