

Breakfast Burritos



Makes:

12 burritos

Utensil:

Saladmaster Food Processor

12" Electric Oil Core Skillet

medium mixing bowl

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2

large russet potatoes, strung, use Cone #2

12

eggs, beaten

8

ounces

picante sauce (1 medium jar)

12

flour tortillas

4

ounces

cheddar cheese, shredded, use Cone #1

Directions:

1. Preheat electric skillet on 325°F/165°C.
2. Rinse potatoes in colander. Place potatoes in electric skillet, spreading evenly. Fry on one side 10 - 12 minutes or until golden brown. Flip potatoes.
3. Pour whisked eggs and picante sauce over potatoes. Cover.
4. When Vapo-Valve? clicks, reduce heat to low and cook for about 12 - 15 minutes.
5. Roll up into a tortilla, sprinkle with cheese and enjoy.

— Nutritional Information per Serving —

Calories:

264

Total Fat:

11g

Saturated Fat:

4g

Cholesterol:

221mg

Sodium:

487mg

Total Carbs:

30g

Dietary Fiber:

2g

Sugar:

3g

Protein:

13g