

# Our State eats

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## Breakfast Burritos

Yield: 4 servings.

### For the salsa:

- 2 ripe avocados, diced
- 1 sweet red bell pepper, diced
- 2 green onions, thinly sliced
- 1 clove garlic, minced
- 1 jalapeño pepper, seeded and minced
- 3 tablespoons fresh lime juice
- ½ teaspoon salt
- ¼ cup fresh chopped cilantro

### For the burritos:

- 6 large eggs
- ¼ teaspoon smoked paprika
- ½ teaspoon salt
- 1 pound hot ground breakfast sausage
- 8 ounces shredded Monterey Jack cheese
- 4 (12-inch) flour tortillas
- Vegetable oil

**For the salsa:** Place all ingredients in a medium bowl and mix to combine. Cover with plastic wrap and refrigerate.

**For the burritos:** In a medium bowl, whisk eggs with smoked paprika and salt. Set aside.

Cook sausage in a large nonstick pan over medium-high heat. Stir frequently, until browned, 4 to 5 minutes. Use a slotted spoon to transfer sausage from the pan to a plate, leaving the drippings in the pan. Reduce heat to low. Add



eggs and soft scramble until eggs are just cooked through. Transfer eggs to a plate.

**To assemble:** Spoon about ¼ cup of salsa onto the center of each tortilla, followed by a quarter of the sausage, a quarter of the eggs, and 2 ounces or ¼ cup of cheese. Fold in sides of the tortilla over the filling and roll, tucking in the edges as you go.

Lightly coat a nonstick 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 lightly toasted. Serve warm.

There may be extra salsa; use to garnish or enjoy with chips.

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