

Maple Sausage Breakfast Burritos

Ingredients:

54 frozen tater tots
18 maple breakfast sausage links
4 tablespoons (1/2 stick) salted butter
2 large onions, sliced
18 large eggs
1 cup half-and-half
1/2 tablespoon seasoned salt (such as Lawry's)
1 teaspoon freshly ground black pepper
2 cups grated mild Cheddar
18 fajita-size flour tortillas
Two 16-ounce jars store-bought salsa
Green and red hot sauces for serving

BGE setup: extender and skillet, 350 degrees

Directions:

Place the frozen tater tots on a sheet pan and bake for 20 minutes. Place the sausages on a sheet pan and bake for 5 minutes. Melt 2 tablespoons of the butter in a large skillet over medium heat. Add the onions and cook, stirring occasionally, until golden and caramelized, about 15 minutes. Whisk together the eggs, onions, half-and-half, seasoned salt, and black pepper. Add the whisked eggs and cook, stirring gently, until the eggs are set.

To assemble the burritos, place a heaping spoonful of egg mixture onto the middle of a warm tortilla, 1 sausage link, 3 tater tots, a little salsa, and about 2 tablespoons cheese per burrito. (You can also leave some without cheese if preferred.) Tuck in the sides and roll the tortilla closed.

To Heat Burritos:

Place a large skillet over medium heat with 2 tbsps.oil. Transfer fresh or thawed burritos to the hot pan, folded-side-down, and cook until golden brown on all sides (2 min per side), adding more oil as needed. Wrap in a foil sheet then cut in half to serve with salsa and the hot sauces.