

“FREE AGENT” BREAKFAST BURRITO yields 4 portions
recipe developed by The Clever Cleaver Brothers®

Burrito Filling

- 1/2 pound Italian sausage
- 1/2 cup diced Spanish onion
- 1/2 cup diced red pepper
- 1 cup cooked home fries
- 4 cooked scrambled eggs
- 1/2 cup shredded Mexican blend cheese (or shredded Jack & Cheddar)

Building Supplies

- 4 tortillas
- sliced avocado
- sour cream
- salsa

1. **COOK the SAUSAGE: Gas or Charcoal Grill:** Preheat gas grill to medium-low heat. (If charcoal, allow to burn until white ash forms on embers). Place sausage links on the grill, 7-9 inches above the heat source. Use tongs to turn every 4-6 minutes. Cook until golden-brown, 25-30 minutes. (Close the grill lid while cooking to minimize flare-ups).

Skillet: Heat skillet to medium. Add ½ cup of water and place sausage links in skillet. Cover, continue heating for 10 minutes, turning links once with tongs. Remove the cover and continue cooking until thoroughly cooked and golden brown.

Oven: the sausage can also be roasted in a 350-degree oven.

2. Remove the sausage from the heat and, when cool enough to handle, cut in thin slices.
3. Heat a sauté pan over medium heat. Add the cooked sausage slices, diced onion, diced pepper and cooked home fries to the pan. Heat for a few minutes and remove everything from the pan.
4. In the pan, prepare the scrambled eggs. When the eggs are almost done, add the sausage mixture back to the pan. Combine.
5. Build your breakfast burritos by dividing the egg mixture between your cooked tortillas. Top the mixture with shredded cheese.
6. Roll the tortillas to form burritos and place on plates. Garnish as you like with sour cream, salsa and sliced avocados. This is how a good day gets started!

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