

Mile High City Breakfast Burrito

Yield: 10 each entrees

Ingredients:

- 3 cups Reser's® Pico de Gallo (71117.00134)
- 10 each Don Pancho® Whole Wheat Flour Tortilla 10' (79341.02210)
- Filling
  - 1 cup Vegetable oil, divided
  - 6 cups Reser's® Shredded Potatoes (71117.14433)
  - 2 cups Yellow onion, diced
  - 1 cup Red bell pepper, diced
  - 1 cup Green bell pepper, diced
  - 1 lb Ham, diced
  - 20 oz (5 cups) Sharp Cheddar cheese, shredded
  - 30 each Eggs, whisked

Directions:

1. Pulse the Reser's® Pico de Gallo in a blender until no large chunks remain, refrigerate.
2. Heat a flattop to 350°F.
3. Place ½ cup of vegetable oil onto the heated griddle and top with the Reser's Shredded Potatoes, spreading into a thin layer.
4. Season the potatoes with seasoning salt and cook until golden brown on one side.
5. Flip potatoes and cook another 2-3 minutes on the griddle, then set aside to keep warm.
6. Place remaining ½ cup of vegetable oil onto griddle and cook the onions, bell peppers and ham together to soften and lightly brown, 2-4 minutes.
7. Add the eggs to the onion/pepper/ham mixture and scramble on the griddle, being careful not to brown the eggs.
8. Add the cheese once the eggs are cooked and set aside to keep warm.
9. Heat the Don Pancho Whole Wheat Flour Tortilla 10" on the griddle and place them onto a cutting board.
10. Divide the shredded potatoes between the warmed tortillas, then top with the scrambled egg/pepper/cheese mixture.
11. Roll tightly and serve with a 2 oz ramekin of salsa.

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