



SAUSAGE & GRAVY BREAKFAST BURRITOS

POSADA®

Egg, Sausage, 3 Cheese Burritos fried until crisp, smothered with sausage gravy, topped with sautéed red onion, tri-color bell pepper, shredded cheddar cheese and garnished with sliced scallions. Yield: 2 Servings

Ingredients:

3 Each	Egg, Sausage, 3 Cheese Burritos [#1090065], Prepared According to Package Directions
1 Tbsp.	Vegetable Oil
¼ Cup	Red Onion, Sliced
¼ Cup	Tri-Color Bell Pepper, Sliced
To Taste	Salt & Black Pepper
½ Cup	Peppered Sausage Gravy, Prepared
¼ Cup	Cheddar Cheese, Shredded
Garnish	Scallions, Sliced

Directions:

1. Heat the vegetable oil in a medium sauté pan on medium heat.
2. Add in the red onion, tri-color bell pepper, salt and black pepper, then cook for 1–2 minutes, or until the onions are translucent.
3. Place the **Egg, Sausage, 3 Cheese Burritos** in a cast iron skillet and ladle the sausage gravy over the top.
4. Top with the red onion, tri-color bell pepper and cheddar cheese.
5. Garnish with scallions.

Aji
AJINOMOTO