Freezer Breakfast Burritos

Make ahead breakfast burritos are great for stocking your freezer. Have a tasty and delicious breakfast straight from the freezer.

Prep Time	Cook Time	Total Time
30 mins	15 mins	45 mins

Total Cost: $3.56 recipe / $0.59 serving   Servings: 6
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★★★★★
5 from 9 votes

Ingredients

- 6 large tortillas $0.24
- 6 large eggs $0.98
- 1 Tbsp butter $0.07
- 1/4 tsp red pepper flakes $0.02
- to taste salt and pepper $0.05
- 2 cups black beans $0.40
- 6 Tbsp salsa $0.31
- 6 oz. cheddar cheese $1.49

Instructions

1. Crack six eggs into a bowl and whisk slightly. Heat a medium skillet with 1 Tbsp of butter over a medium flame. Once the skillet is hot, pour in the eggs. As the edges of the eggs begin to set, use a spatula to gently pull them in towards the center of the pan, allowing liquid egg to fill in the empty space left behind. Continue to do this until the eggs are mostly set but still glossy. Turn off the heat and season with salt, pepper and red pepper flakes. (you can cook the scrambled eggs however you'd like but this is how I cook them to prevent ending up with dry, pellet-like, over cooked scrambled eggs).

2. Lay your tortillas out on a counter top. Divide the eggs among the six tortillas. Place the eggs just to one side of the center line of the tortilla (this will make rolling the burrito easier. See photos below for examples).

3. Top the eggs with about 1/4 cup of beans, 1 Tbsp of salsa and 1 oz of cheese on each burrito. Roll the burritos up and set aside, seam side down.

4. Place the burritos, seam side down, in a warm skillet until the tortilla is golden brown and crispy. Cook on all sides in the same manner. Allow the burritos to cool just slightly, wrap tightly with plastic wrap or parchment paper, label and freeze.

Notes

To reheat burritos: Remove the outer wrapping and place the burrito on a microwave safe plate. Microwave on high until heated through.

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