

DINNERLY



Bacon Breakfast Burrito

with Potato, Eggs, Peppers & Cheese



30-40min



2 Servings

Whoever invented burritos for breakfast, you're a real one. We're making a classic cheesy filling that'll get you pumped to start the day. A side of salsa for dipping is just a little added bonus. You can even make this burrito ahead of time and store in the fridge for maximum ease in the morning. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 poblano pepper
- 2 Yukon gold potatoes
- ¼ oz chorizo chili spice blend
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 (10-inch) flour tortillas ^{1,6}
- 4 oz salsa
- 4 oz pkg thick-cut bacon

WHAT YOU NEED

- 4 large eggs ³
- kosher salt & ground pepper to taste
- olive oil

TOOLS

- microwave
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1150kcal, Fat 68g, Carbs 79g, Protein 58g



1. Prep ingredients

Finely chop **half of the onion**. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Cut **bacon** into ½-inch pieces.

Scrub **potatoes**; cut into ½-inch pieces. Place in a medium bowl and cover; microwave on high until just tender when pierced with a knife, 5–7 minutes.

In a second medium bowl, whisk together **4 large eggs**; season with **salt** and **pepper**.



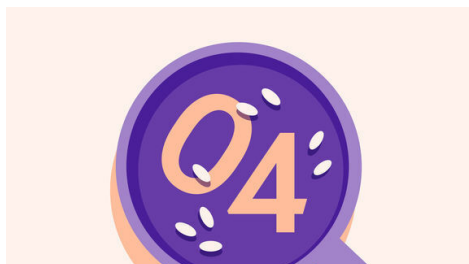
2. Cook bacon & potatoes

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high until shimmering. Add **bacon and potatoes**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned, 4–6 minutes. Stir in **chorizo chili spice** and cook until fragrant, about 30 seconds.



3. Finish filling

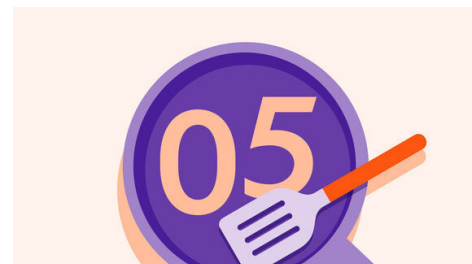
Add **onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until softened and lightly browned, 3–5 minutes. Pour in **eggs** and cook, stirring occasionally, until soft curds form, 1–2 minutes. Remove from heat and stir in **all of the cheese** until melted. Transfer to a bowl; wash and dry skillet.



4. Wrap burritos

Return skillet to medium-high heat. Add **1 tortilla** at a time and toast until warm and flexible, about 15 seconds per side.

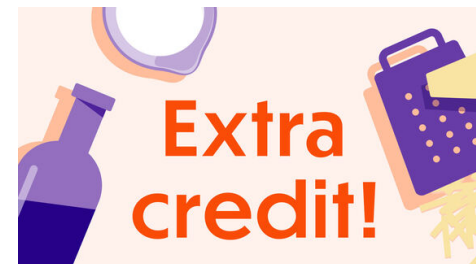
Spread out tortillas on a work surface. Divide **filling** among centers. Fold in tortilla sides over filling, then tightly roll up into a cylinder.



5. Serve

Serve **breakfast burritos** immediately with **salsa** for dipping.

Or for a crispy, toasted exterior, lightly **oil** same skillet over medium-high heat. Add **burritos**, seam-side down, and cook until golden-brown, 2–3 minutes per side. Enjoy!



6. Make 'em for later!

Instead of serving immediately, you can wrap each burrito in foil and store in the fridge for up to three days. To reheat, preheat oven to 225°F and place burritos in foil directly on oven rack. Cook until warmed through, about 30 minutes. Unwrap and pan fry with oil, if desired.