

CopyCat Bob Evans Maple Sausage Breakfast Burritos

Ingredients

10 (10-inch size) flour tortillas
1 pound Bob Evans maple sausage
1/2 cup diced red or green bell pepper
8 eggs, lightly beaten
1/4 cup thinly sliced green onion
1/2 cup cream cheese, softened
1/2 cup grated monterey jack cheese
1 cup salsa, optional

Directions

Preheat the oven to 300 degrees F.

Wrap the flour tortillas loosely in foil and place in the preheated oven for 5 minutes or until warmed. Remove from the oven and keep wrapped in the foil until ready to use.

Heat a skillet over medium heat. Add the sausage and bell pepper. Cook, stirring frequently, until the sausage is browned. Drain off any excess grease.

Add the beaten egg and green onion to the skillet. Stir to scramble the eggs. When the eggs are almost set, remove the skillet from the heat.

In a small bowl, mix together the cream cheese and Monterey jack cheese.

Spread the cheese mixture on each warmed tortilla. Evenly divide the sausage mixture between the tortillas. Roll up the tortillas and serve warm with salsa on the side.