

# CopyCat Burger King Egg-Normous Breakfast Burrito

## Ingredients

2 frozen hash brown patties or  $\frac{1}{2}$  cup frozen tater tots  
4 slices bacon  
2 sausage patties or  $\frac{1}{4}$  pound mild breakfast sausage  
4 large eggs  
2 10-inch tortillas  
 $\frac{1}{5}$  cup shredded cheddar cheese

## Directions

### Instructions

Preheat the oven to 425°F.

Place a wire rack on top of a cookie sheet. Place the hash brown patties spaced about  $\frac{1}{2}$  inch apart on the wire rack, followed by the bacon and sausage. Place the sheet in the oven to bake.

At about 12 to 15 minutes, remove the sausage and crispy bacon, but allow the hash browns to continue to bake until done.

About 5 minutes before the hash browns are done, heat a large skillet over medium heat. When it is hot, place a tortilla in the skillet. Heat the tortilla for 1 minute, flip, heat for another 30 seconds, and place the tortilla on a plate. Repeat for the second tortilla.

To prepare the scrambled eggs, crack the eggs into a small bowl and whisk very well. Add 2 teaspoons of butter to the warm skillet and pour in the cracked eggs. Cook the eggs by gently stirring until they have firmed up and cooked through.

To build the burritos, place half of the cheese onto each

tortilla.

Divide the cooked eggs into 2 portions and add a portion to each of the tortillas.

Cut the sausage patties in half, and place 2 halves on top of the eggs, along with two slices of bacon.

Cut the hashbrown patties in half and add 2 halves to each tortilla.

Roll up the burritos and serve.