

# CopyCat McDonald's Breakfast Burrito

## Ingredients

1 pound pork sausage mild  
1/2 cup yellow onion diced  
1/4 cup fresh tomatoes diced  
1 tablespoon green chilies (diced those in a can)  
10 – tortillas 6 inch torillas  
9 eggs  
6 ounces American cheese 12 slices  
1/2 cup salsa

## Directions

Crumble and fry pork sausage, stir and separate meat so it will fry in small little pieces. Remove from heat drain excess grease.

Place drained sausage in frying pan add onion, green chilies, and tomatoes, heat on medium temperature just until sausage and vegetables are heated through, stir frequently.

Measure 2 cups of eggs and beat. Add the eggs to the pan with the sausage mixture. When cooked remove from heat.

To assemble:

Place two tablespoons of the sausage and egg mixture onto 1 tortilla, tear each slice of American cheese into two even portions, then place the cheese on top of the sausage mixture, and roll the tortilla.

If you make these all ahead of time, you can wrap in plastic to store them in the refrigerator or freezer, and then heat them up in the microwave for a moment or two.

Serve with your favorite taco or Picante sauce.