Breakfast Burrito

Prep: 5 mins
Cooking: 20 mins
Serves: 1
Makes: 1

Ingredients

- Smoked bacon
- 1-2 russet potatoes, diced
- 2 tbsp olive oil
- Seasonings: smoked paprika, salt, pepper, onion powder, garlic powder, oregano
- 2 XL 700g Pace Farm eggs, whisked
- 1 tbsp salted butter
- Shredded cheddar
- Chipotle mayo
- Sliced avocado
- Chopped sausages (optional)
- Large tortilla

Method

1. Roast diced potatoes with olive oil and seasonings.
2. Cook bacon and sausages until crispy.
3. Scramble eggs low and slow in butter.
4. Layer potato, bacon, sausage, eggs, cheese, avocado and chipotle mayo into a warm tortilla.
5. Wrap tight. Devour.