



## *Breakfast Burritos*

- 1/2 pound ground pork sausage
- 1 tablespoon butter
- 3 large eggs
- 8 (4 inch) flour tortillas
- 1/8 cup chunky salsa
- 1/2 cup shredded Monterey Jack cheese

1. **Wash hands with soap and warm water.** Make 4 patties out of the ground pork sausage. Place in a large skillet over medium high heat. Cook for 5 minutes. **While cooking be sure to wash your hands again before continuing.** Turn the patties. **Insert a cooking thermometer into the thickest part of the sausage patty. When the internal temperature reaches 160°F** remove the sausage patties from the skillet and place on a clean cutting board.
2. Allow the sausage to cool for 5 minutes. **While cooling it is a good idea to wash the skillet with warm, sudsy water.**
3. When cool, cut sausage into strips.
4. Break eggs into a clean bowl. Beat until frothy. **Be sure to wash your hands after handling the raw eggs.**
5. Melt butter over medium high heat in clean skillet. Add the beaten eggs. **Cook, stirring frequently until both the yolks and whites are firm (not runny).**
6. Warm the tortillas as directed on the package. Place a tortilla on a clean plate. Add a few sausage strips and a spoonful of scrambled eggs. Top with salsa and cheese.
7. Roll up and serve.



### *Additional Food Safety Notes Related To This Recipe*

- Always store eggs in their original container on the bottom shelf of the refrigerator, away from fresh produce, ready-to-eat foods, and cooked foods (leftovers). Clean up any egg spills immediately and sanitize the area where they occurred in your refrigerator. Keep a thermometer in your refrigerator and be sure the temperature is no warmer than 40°F.
- Discard any eggs that have a broken or cracked shell.
- Clean and sanitize the cutting board before and after each use.
- Wash hands correctly after beating the eggs.
  - Moisten hands with warm water and apply soap.
  - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
  - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
  - Raw eggs should not be out of the refrigerator for longer than 2 hours.
  - It is best to put any leftovers into the refrigerator within 1 hour.
- When storing burrito leftovers, divide into small portions and place into a clean airtight storage container. Do not forget to label the container with the name and the date.
- When reheating leftover burritos be sure to use a cooking thermometer. Reheated burritos need to reach a temperature of 165°F.

#### Recipe Source

<http://breakfast.food.com/recipe/egg-sausage-breakfast-burrito-250110?scalet=4&mode=null&st=true>