Breakfast Burritos

Ingredients:

24 large tortillas

24 eggs

3 cups diced bell peppers

3 cups diced onions

3 cups shredded cheddar

3 cups cooked minced meat or shredded bacon

3 tablespoons olive oil

Salt and pepper to taste

1. Heat olive oil in a large skillet over medium heat. Add diced peppers and onions, sauté until softened.
2. In a bowl whisk eggs. Then pour into the skillet with vegetables. Scramble until fully cooked. Season with salt and pepper.
3. Warm the tortillas slightly to make them easier to fold. On each tortilla add a portion of the scrambled eggs, cooked beef or bacon and a sprinkle of cheese. Roll up the burrito tightly folding the sides as you go.
4. ***For Storage***; wrap each burrito in foil or plastic wrap and place in a freezer bag. Freeze for up to 2 months. To reheat, remove foil/wrap and microwave for 2-3 minutes until hot.
5. Serve while warm.