

# Breakfast Burrito with Bacon, Egg, Cheese & Potato

Submitted by Mesa Public Schools in Mesa, AZ

**SERVES: 144 | SERVING SIZE: 1 BURRITO**

## Ingredients:

- 144 count 10" Whole grain flour tortillas
- 20 lbs. **Sunny Fresh® Bacon and Cheese EggStravaganza®**
- 20 lbs. Tater tots
- 1-1/3 C Green chiles or Jalapeño peppers (optional)



## Preparation:

1. Preheat oven to 350°F and place tortillas in warmer.
2. Place EggStravaganza® on sheet pan and cook 5-9 minutes in 350°F oven. Cook eggs to 140°F.
3. Place tater tots on lined sheet pan and bake 12-15 minutes in 350°F oven.
4. Put egg mixture in a 4" deep full steam table pan sprayed with pan coating spray. Add potatoes and mix to break up. Keep pan on steam table line over medium heat while working.
5. Using #8 scoop; place 1 scoop in middle of each warm 10" tortilla. Fold tortilla over mixture, fold in sides and roll into burrito. Wrap in foil-lined paper and place on sheet pan; 30 per pan.
6. Place in oven at 325°F for 6-7 minutes or until internal temperature reaches 145°F.

