

Turkey Bacon Breakfast Burritos

Ingredients:

10 Slices DaBecca Apple Smoked TURKEY BACON, cut into 1/4-inch pieces

½ cup red bell peppers, chopped

½ Cup onion, chopped

5 eggs

½ Cup skim milk

1 Cup reduced-fat Cheddar cheese, grated

10 8-inch flour tortillas

Salsa, as needed

- 1. In large non-stick skillet, over medium heat, cook bacon (follow cooking instructions), green peppers, bell peppers and onion 12 to 15 minutes or until bacon is lightly browned, stirring frequently. Regulate heat to prevent sticking and burning; remove skillet from heat.**
- 2. In small bowl combine eggs, milk and pepper (add pepper according to preference). Pour egg mixture over bacon mixture. Return skillet to low heat for 2 to 3 minutes or until eggs are almost done; stirring frequently. Remove skillet from heat and stir in cheese. (Make sure eggs are fully cooked)**
- 3. Using a skillet, warm the tortillas...then generously add ingredients, roll tortillas & enjoy!**

To serve, drizzle salsa over burrito Mmmmmhmmm!

serves approx 3-4