

## Alyssa's Famous Breakfast Burritos



- 1 pound bulk pork sausage
- 1/2 cup chopped sweet onion
- 1 teaspoon dried garlic
- 9 to 12 eggs
- 1/2 cup water
- 1 teaspoon dried cilantro
- 1/4 teaspoon salt
- 1/4 teaspoon ground cumin
- 1/8 teaspoon ground cayenne pepper
- 6 to 8 gluten-free flour tortillas, warmed
- 1 cup shredded Colby-Jack cheese

**In a large non-stick skillet**, brown sausage, onion, and garlic.

**In a large bowl**, combine eggs, water, cilantro, salt, cumin, and cayenne pepper. Mix well. Pour egg mixture into cooked sausage and mix well. Continue cooking until eggs are fully cooked.

**Layer** egg and sausage mixture, cheese, and other desired toppings down the center third of a tortilla. Fold sides of tortilla over filling. Repeat as necessary.

**Serves 4 to 6**

**Cook's Note:** Suggested toppings are diced tomatoes, sliced green onions, diced green peppers, and sour cream. Add 1/2 cup diced green peppers when adding eggs to sausage mixture. Substitute flour tortillas with corn tortillas.