Slow Cooker Breakfast Burritos

Jacob · 28/09/2024



Prep Time

3 hrs 40 mins

Dificult

Medium

Servings

12

Description

Start before you go to bed and this overnight breakfast burrito bake will be ready when everyone wakes up in the morning Just set out bowls of shredded cheese diced avocado hot sauce salsa cilantro and onion and let your guests customize and roll their own delicious breakfast burritos Want to stretch this even further and serve it for a fun brunch Use 6inch tortillas and serve with mimosas

Ingredients

— - 2 pounds bulk breakfast sausage - 1 medium onion

— finely chopped - 1 medium bell pepper

— finely chopped - cooking spray - 1 (16 ounce) package frozen shredded hash browns - 2 ½ cups shredded Cheddar cheese - 12 large eggs - 1 cup milk - 1 teaspoon kosher salt - ½ teaspoon ground black pepper - 12 (10 inch) flour tortillas

— warmed

Instructions

1. Heat a large skillet over medium-high heat. Add sausage and cook
2. breaking it up with the back of a spoon
3. until lightly browned and crumbly
4. about 8 minutes. Add onion and bell pepper; cook until onion is softened
5. about 5 more minutes. Blot any excess oil in the pan with a paper towel. Continue to cook until sausage is cooked completely
6. 5 to 7 more minutes. Remove from the heat. (This step can be done 1 day ahead.) Spray a slow cooker with cooking spray. Add sausage mixture
7. hash browns
8. and Cheddar cheese. Whisk eggs
9. milk
10. salt
11. and pepper together in a bowl until well blended. Pour into the slow cooker and stir until evenly combined. Cook on Low 6 to 8 hours or on High for 3 to 4 hours
12. stirring after the first hour. Serve mixture inside warmed tortillas with desired toppings. Cook's Notes: This is easily adaptable! You can use Monterey Jack cheese instead of Cheddar. Or add in your favorite breakfast ingredients such as chopped ham
13. sliced chile peppers
14. or cooked bacon. To speed up the cooking process
15. skip the slow cooker! Place the mixture in a large casserole dish and bake in a 350 degree F (175 degree C) oven for 60 to 70 minutes. Bonus: This holds up well after the slow cooker is turned off so it can sit
16. covered
17. for an extra hour or two so breakfast doesn't have to be rushed!