

Hash Brown Breakfast Burritos

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

This simple recipe for burritos filled with a hash brown scramble is a wonderful addition to your breakfast offerings Add your own flair by customizing the filling

Ingredients

- - 2 cups Idahoan® Hash Browns - 2 cups hot water - 2 tablespoons vegetable oil - cooking spray - 3 large eggs - 1 (4 ounce) can fire-roasted diced green chiles
- drained - 6 (12 inch) flour tortillas
- warmed - 3 green onions
- finely chopped - ¼ cup crumbled goat cheese
- or to taste - ¼ cup green salsa
- or to taste

Instructions

1. Combine hash browns and hot water in a bowl; make sure hash browns are completely covered with water. Cover the bowl and let stand until hash browns are rehydrated
2. 10 to 12 minutes. Drain well. Heat oil in a large
3. nonstick skillet over medium-high heat. Add hash browns and fry
4. stirring a few times
5. until golden brown
6. about 6 minutes. Remove from the heat. While the hash browns are cooking
7. spray a large skillet with cooking spray; warm over medium-high heat. Whisk eggs together in a bowl. Pour into the skillet; cook and stir until eggs are set
8. about 5 minutes
9. stirring in chiles during the last minute. Remove from the heat. Top each warm tortilla with an equal amount of hash browns and scrambled eggs
10. then sprinkle green onions and goat cheese over top. Fold the sides of each tortilla in toward the center and roll up from the bottom
11. tucking in the sides as you roll. Serve with salsa verde on the side.