

# Breakfast Taquitos

Adapted from: The Recipe Critic Tried and True

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients:

1/2 lb. sausage

2 cups spinach fresh, chopped

1/3 cup diced green bell pepper

6 large eggs

1/2 cup shredded cheese shredded, any flavor (Cheddar, Pepper Jack, Monterey)

1/2 cup salsa plus more for serving

7 medium tortillas corn or flour

cooking spray

kosher salt

1. Preheat oven to 425 degrees. Brown sausage in a large skillet over medium heat. When sausage is almost cooked through, add the chopped spinach and bell pepper and sauté for a few minutes. Crack eggs into a bowl, whisk and add to skillet. Stir occasionally until eggs are just barely cooked through.
2. Place tortillas in oven and warm tortillas for 1-2 minutes or until pliable. Divide filling between tortillas. Top each with a little shredded cheese and salsa. Roll up tightly and place, seam-side down, on a baking sheet that has been lined with foil (this makes for a much easier clean up). Spray tops of taquitos lightly with cooking spray and sprinkle with a little kosher salt. Bake for 10-15 minutes or until crispy. Serve with extra salsa for dipping.

Makes 7 taquitos.