

Smothered Green Chile Breakfast Burritos ew

These breakfast burritos, packed with potatoes, bacon and scrambled eggs then topped with green chile sauce and Cheddar cheese, are a satisfying way to start your day.

6 servings | **Active Time:** 60 minutes | **Total Time:** 60 minutes

Ingredients

Green Chile Sauce

- 2 teaspoons canola oil
- 3/4 cup minced onion
- 2 cloves garlic, minced
- 1 tablespoon all-purpose flour
- 2 cups chopped roasted mild-to-medium New Mexican green chiles, preferably fresh
- 2 cups reduced-sodium chicken broth

Burritos

- 3 slices bacon
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 4 cups precooked shredded potatoes (see Note) or frozen hash browns
- 2 large eggs, lightly beaten
- 6 8-inch whole-wheat tortillas, warmed if desired (see Tip)
- 3/4 cup finely shredded sharp Cheddar cheese (4 ounces)



Preparation

1. To prepare sauce: Heat oil in a medium saucepan over medium heat. Add minced onion and 2 cloves garlic and cook, stirring, until very soft, about 4 minutes. Sprinkle flour over the mixture and cook, stirring, for 1 minute more. Add chiles and broth; bring to a boil. Reduce heat to a low simmer and cook until thickened but still easily spoonable, 15 to 20 minutes. Set aside.
2. To prepare burritos: Meanwhile, cook bacon in a large skillet, preferably cast-iron, over medium-high heat until crisp, about 4 minutes. Transfer to a plate lined with paper towel. Crumble when cooled.
3. Add chopped onion and 1 clove garlic to the pan and cook, stirring, for 1 minute. Stir in potatoes. Pat the mixture down evenly and cook, without stirring, for 2 minutes. Scrape up the browned bits, pat back down again and continue cooking without stirring for about 2 minutes more. Repeat until the potatoes are golden brown with some crisp edges, about 2 minutes more.
4. Reduce heat to low. Stir 1/4 cup sauce and eggs into the potato mixture and cook, stirring frequently, until the eggs are just set, 1 to 2 minutes. Stir in the bacon and remove from the heat.
5. Divide the potato-egg mixture among tortillas. Roll each into a burrito and arrange seam-down on plates or a platter. Reheat the sauce, spoon over the burritos and sprinkle with cheese. Serve immediately.

Nutrition Per serving : 375 Calories; 15 g Fat; 6 g Sat; 5 g Mono; 93 mg Cholesterol; 45 g Carbohydrates; 14 g Protein; 5 g Fiber; 753 mg Sodium; 354 mg Potassium

Tips & Notes Make Ahead Tip: **Cover and refrigerate the sauce (Step 1) for up to 3 days.**

- **Tip:** To warm tortillas, wrap in barely damp paper towels and microwave on High for 30 to 45 seconds or wrap in foil and bake at 300°F until steaming, about 5 minutes.
- **Note:** Precooked shredded potatoes can be found in the dairy section of most supermarkets or near other fresh prepared vegetables in the refrigerated produce section. To make your own, halve 1 pound unpeeled baking potatoes; cook in lightly salted boiling water until slightly tender but still firm in the center, 7 to 10 minutes. Let cool on a clean cutting board. Shred using the large holes of a box grater.