

PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

EGG AND SAUSAGE BREAKFAST TAQUITOS

7 ounce box fully cooked sausage links 1½ cups shredded cheddar cheese

5 large eggs 1 cup baby spinach leaves, optional

Salt and freshly ground black pepper 10 white corn tortillas, or 6" flour tortillas

- 1. Preheat oven to 425 degrees F.
- 2. Add the frozen sausage links to a large skillet over medium-high heat. Cook, turning occasionally, until warmed through.
- 3. Remove to a plate, leaving a little bit of the sausage grease in the pan.
- 4. Crack eggs into bowl and add a splash of water or milk. Whisk well with a fork and then add to the pan.
- 5. Season with salt and pepper. Cook for a few minutes, tossing and scrambling as they cook. (If using spinach, add it to the pan about 2 minutes before the eggs are done cooking.)
 Remove from heat.
- 6. Warm the tortillas on a hot skillet or griddle for a few seconds until they are pliable.
- 7. Divide the scrambled eggs among the tortillas and top with shredded cheese. Place a sausage link on top. Roll up and place, seam side down, on a baking sheet lined with foil.
- 8. Spray lightly with cooking spray and bake for 10-15 minutes or until golden brown. Serve with salsa for dipping.

Makes 10 taquitos.

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