

Easy Bacon, Egg & Cheese Breakfast Burritos (Make-Ahead!)

Bacon Egg and Cheese Breakfast Burritos



TIME
5 min

METHOD
Air fryer

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INGREDIENTS

8 large eggs
Salt and pepper to taste
4 flour tortillas (10 inch recommended)
1 cup shredded cheddar cheese
8 slices cooked bacon

Swaps and Notes:

Eggs: For fluffier eggs, you can add a splash of milk (1-2 tablespoons) or cream while whisking them. You can also opt for egg whites if you prefer.

Tortillas: While 10-inch flour tortillas are great for a substantial burrito, you can use smaller ones for a more snack-sized portion. Whole wheat tortillas are also a good option.

Cheese: Cheddar is classic, but feel free to experiment with Monterey Jack, Colby Jack, a Mexican blend, or even a little pepper jack for a kick.

Bacon: Cooked bacon slices are convenient, but you can also use crumbled sausage, ham, or even a plant-based sausage alternative.

Seasoning: A pinch of garlic powder or onion powder in the eggs can add extra flavor.

Add-ins: Diced sautéed bell peppers, onions, spinach, or even cooked diced potatoes are excellent additions for extra nutrition and flavor.

DIRECTIONS

1. Let's get these delicious and convenient breakfast burritos assembled!
2. **Cook the : Eggs:** Heat a large skillet over medium-high heat. Coat it with cooking spray or a pat of butter. Crack the 8 large eggs directly into the skillet. Season with salt and pepper to taste. Using a spatula, stir and scramble the eggs just until they are set but still a little wet and glossy. This takes about 5 minutes. You want them slightly underdone as they will continue to cook when reheated, ensuring they stay tender and not rubbery.
3. **Assemble the : Burritos:** Lay out your 4 flour tortillas on a clean surface. Divide the scrambled eggs evenly among the tortillas, layering about 1/4 of the scrambled eggs onto the center of each. Next, sprinkle 1/4 cup of the shredded cheddar cheese over the eggs on each tortilla. Finally, place 2 slices of cooked bacon on top of the cheese.
4. **Fold and : Roll:** To wrap each burrito, first fold in the left and right sides of the tortilla over the filling. Then, fold the bottom edge of the tortilla up and over the filling, tucking it in tightly. Continue to roll the burrito tightly from the bottom upwards until it's completely sealed.
5. **Prepare for : Storage:** Once rolled, you can either serve them immediately or prepare them for make-ahead convenience. Wrap each burrito tightly in plastic wrap. **To Refrigerate:** Place the wrapped burritos in the refrigerator for up to 3-4 days.
6. **To Freeze:** Place the individually wrapped burritos into a freezer-safe bag or container and freeze for up to 1-2 months.

7. Reheat and : Serve: From Frozen: Remove the plastic wrap. Microwave each side of the burrito for 1 minute (total 2 minutes), or until heated through. For a crispier exterior, you can finish them in a toaster oven or air fryer after microwaving.
8. From : Refrigeration: Remove the plastic wrap. Microwave each side of the burrito for about 30 seconds (total 1 minute), or until heated through.
9. Optional : Hot Sauce: Serve your hot, cheesy breakfast burritos immediately with your favorite hot sauce if desired!

SWAPS & NOTES

Eggs: For fluffier eggs, you can add a splash of milk (1-2 tablespoons) or cream while whisking them.

You can also opt for egg whites if you prefer.

Tortillas: While 10-inch flour tortillas are great for a substantial burrito, you can use smaller ones for a more snack-sized portion.

Whole wheat tortillas are also a good option.

TIPS FOR SUCCESS

Don't Overcook Eggs: Slightly undercooked eggs will yield a much better texture when reheated.

They'll finish cooking in the microwave or oven.

Warm Tortillas: Briefly warming tortillas (10-15 seconds in the microwave or dry skillet) before assembling makes them more pliable and easier to roll without tearing.

Wrap Tightly: A tight wrap helps the burritos hold their shape, whether fresh or for freezing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-bacon-egg-cheese-breakfast-burritos-make-ahead/>