

BBQ Cheddar Bacon Breakfast Burritos: A Flavor-Packed Start to Your Day

Start your day off right with these



TIME
2-3 min

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INGREDIENTS

- 4 large flour tortillas
- 4 eggs, scrambled
- 1 cup shredded cheddar cheese
- 1/2 cup cooked bacon, crumbled
- 1/4 cup BBQ sauce
- Salt and pepper to taste

Butter for cooking

Instructions:

1. Cook the Eggs:

Heat a nonstick pan over medium heat. Add a small amount of butter to the pan.

Scramble the eggs, seasoning with salt and pepper to taste. Cook until fluffy and set aside.

2. Warm the Tortillas:

Heat each flour tortilla in a dry skillet over medium heat for about 20-30 seconds per side, just until warm and pliable.

3. Assemble the Burritos:

Lay a warmed tortilla flat and layer it with a portion of scrambled eggs.

Top with crumbled bacon, shredded cheddar cheese, and a drizzle of BBQ sauce.

4. Roll the Burritos:

Fold in the sides of the tortilla, then roll it tightly from the bottom to form a burrito. Ensure the filling is secure to prevent spills.

5. Optional: Crispy Finish:

Heat a small amount of butter in a skillet over medium heat.

Place the burritos seam-side down in the pan and sauté for 2-3 minutes on each side until golden and crispy.

6. Serve and Enjoy:

Serve the burritos hot and enjoy their deliciously savory flavors!

Tips for the Best Breakfast Burritos:

Customizable: Add sautéed veggies like peppers or onions for extra flavor.

Make Ahead: Prepare and roll the burritos in advance, then reheat them in a skillet or microwave when ready to serve.

Spicy Kick: Add a few slices of jalapeño or a dash of hot sauce for some heat.

Why This Recipe is a Must-Try:

Did you enjoy this recipe?:

DIRECTIONS

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2. **Scramble the eggs,** seasoning with salt and pepper to taste. Cook until fluffy and set aside.
3. **Warm the Tortillas:** Heat each flour tortilla in a dry skillet over medium heat for about 20-30 seconds per side, just until warm and pliable.
4. **Assemble the Burritos:** Lay a warmed tortilla flat and layer it with a portion of scrambled eggs.
5. **Top with crumbled bacon,** shredded cheddar cheese, and a drizzle of BBQ sauce.
6. **Roll the Burritos:** Fold in the sides of the tortilla, then roll it tightly from the bottom to form a burrito. Ensure the filling is secure to prevent spills.
7. **Optional: Crispy Finish:** Heat a small amount of butter in a skillet over medium heat.
8. **Place the burritos seam-side down** in the pan and sauté for 2-3 minutes on each side until golden and crispy.
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12. **Spicy : Kick:** Add a few slices of jalapeño or a dash of hot sauce for some heat.

13. Why This Recipe is a Must-Try: These BBQ Cheddar Bacon Breakfast Burritos are a great way to shake up your morning routine. They're easy to make, incredibly satisfying, and offer a perfect balance of smoky, cheesy, and tangy flavors. Whether you're on the go or enjoying a leisurely breakfast, these burritos are a guaranteed hit.
14. Did you enjoy this recipe?: Try these BBQ Cheddar Bacon Breakfast Burritos, and let me know how they turned out! For more incredible recipes, check out I Wuv Cooking and start your day with something amazing.

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

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