

## This Loaded Breakfast Burrito Bake Will Fuel Your Whole Morning

Loaded Breakfast Burrito Bake: Fuel Your Whole Morning



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 8 large eggs
- 1 cup milk
- 1 pound breakfast sausage, cooked and crumbled
- 2 cups shredded cheese (cheddar or Mexican blend)
- 1 cup diced bell peppers
- 1 cup diced onions
- 1 can (15 oz) black beans, drained and rinsed
- 1 package (10 count) flour tortillas
- Salt and pepper to taste
- Fresh cilantro for garnish (optional)

### DIRECTIONS

1. Let's Get Cooking!
2. Preheat your oven to 350°F (175°C).
3. In a large bowl, whisk together the eggs and milk. Season with salt and pepper.
4. In a greased 9x13 inch baking dish, layer the tortillas, overlapping them slightly.
5. Spread the cooked sausage, bell peppers, onions, and black beans evenly over the tortillas.
6. Pour the egg mixture over the top, ensuring everything is well coated.
7. Sprinkle the shredded cheese generously on top.
8. Bake in the preheated oven for 30-35 minutes, or until the eggs are set and the cheese is bubbly and golden.
9. Let it cool for a few minutes before slicing. Garnish with fresh cilantro if desired.

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

Original recipe: <https://chefmaniac.com/this-loaded-breakfast-burrito-bake-will-fuel/>