

Lonzo's Breakfast Burritos

Ingredients:

- 4 flour tortillas (8 - 10 inches in diameter)
- 3 eggs
- 2 strips thick sliced peppered bacon
- 1/2 cup Lonzo's Jalapeno Cheese Spreadip
- 1 large microwave baked potato – peeled and diced
- salt and pepper to taste
- 1/2 teaspoon Cheyenne pepper

Fry bacon in large non-stick fry pan until crisp. Remove bacon to paper towel to drain. Add potatoes and cook until brown in fry pan with bacon drippings. Mix eggs, salt, peppers. Add egg mixture to potatoes, fold gently to mix with potatoes, cook on medium heat until slightly set. Add crumbled bacon and Lonzo's cheese, dropped by teaspoon size amounts over egg/potato mixture. Continue cooking and folding gently to desired doneness. Place cover on fry pan and remove from heat.

Divide mixture evenly among warmed tortillas. Roll each burrito in foil to keep warm. Serve while still warm.