

Egg Wraps

GET THIS

1 dozen eggs
2 packs Mission 8" tortilla wraps
1 ½ jars Heinz Homestyle gravy
1 8oz package sharp cheddar cheese
1 16oz tube mild pork sausage
½ tsp salt
¼ tsp pepper



DO THIS!

Crack open the dozen eggs and place in a bowl. Using a fork or blender beat the eggs until mixed well. Set aside.

Heat a large skillet on medium high and add the pork sausage. Break into small crumbles and cook till no pink remains. Place the cooked sausage into a large bowl and set aside.

While cooking the sausage, heat the gravy in a pot until heated well.

In the same skillet used for the sausage add the beaten eggs. Using a spatula cook stirring the eggs to create scrambled eggs. When the eggs are done transfer them to the same bowl as the sausage. Add the gravy, package of cheese and salt and pepper. Mix well until smooth.

Place a tortilla wrap on a plate and add 1/3 cup of the mixture to the center. Using a spoon spread the mixture ½ inch from either side of the tortilla and about 1 ½ inch wide. Flatten the mixture. Bring in the two side of the tortilla and crease. Start rolling up the tortilla tucking the mixture in tightly. When done with the all the mixture place the wraps in freezer bags and freeze. Defrost and heat in microwave when ready to eat.

EAT WITH THIS!

For extra flair, after heating egg wrap pour some Ortega mild taco sauce on top