

BREAKFAST BURRITOS

12 hash browns
12 rashers smoked streaky bacon
8 pork sausages
50g butter
10 eggs, beaten
150g button mushrooms, quartered
A pinch of dried oregano
150g cherry tomatoes, quartered
12 large flour tortilla wraps
250g mature cheddar, grated
Brown sauce or tomato ketchup to serve

Cook the hash browns in the oven until golden and crunchy; then leave to cool. Put the bacon on a tray and cook in the oven at 200C until crisp, leave to cool on a plate. Heat a non-stick frying pan, pinch nuggets of the sausages from their skins into the pan, and fry until cooked and starting to crisp up. Break them up with a spatula to make them similarly sized when cooking and then leave to cool.

Heat 25g butter in another pan on a medium heat and pour in the eggs. Swirl with a wooden spoon and scrape the bottom of the pan, until you make soft scrambled eggs. Season well. Scoop out of the pan and into a bowl. Clean the pan and heat the remaining 25g butter with the herbs. Fry the mushrooms in the butter until golden and tender, and the water from the pan has evaporated. Scoop out and season. Leave to cool to room temperature.

Make sure all the ingredients are cooled to room temperature to assemble, or the tortilla will go soggy. Working one at a time, put a wrap onto the work surface. Halve the hash browns and arrange in a strip along the middle of the wrap. Top with a rasher of bacon, a spoonful each of crumbled sausage, scrambled egg, mushrooms, and tomatoes. Scatter over the cheddar, fold in the sides; then roll tightly into a burrito shape. Wrap in foil, and repeat with the remaining wraps and fillings. Bake in the oven for 5 to 8 minutes – this allows everything to warm up and the cheese to melt.

