



SAUSAGE *and* PEPPER
BRUNCH BURRITO

Trefethen

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INGREDIENTS

- 4 links breakfast pork sausage, cut into 1/2-inch pieces
- ½ red onion, sliced
- ½ cup red pepper, sliced
- ½ cup green pepper, sliced
- 1 jalapeño, deseeded and sliced
- 4 eggs, beaten
- 1/4 tsp paprika
- salt and pepper
- 4 whole-wheat tortillas (8-inch)
- 1 cup cheddar cheese, shredded

PROCEDURE

1. Cook sausage, onions, and peppers in medium nonstick skillet on medium heat for 4-5 minutes or until sausage is done and vegetables are crisp-tender. Season with salt and pepper to taste. Remove from skillet but keep warm.
2. In a large bowl, whisk the eggs, paprika, salt, and pepper together. Add eggs to skillet and cook, stirring for 2 minutes or until set. Return sausage mixture to skillet; heat and stir. Top mixture with cheese while still warm.
3. Heat tortilla in oven or over an open flame. Spoon egg mixture onto a warm tortilla and wrap like a burrito. Enjoy!

TREFETHEN WINE PAIRINGS

***Dragon's Tooth:** Rich, yet fresh and bright, this wine is incredibly enchanting. The nose features intense aromas of dark brambly fruit and layers of cinnamon, violet and vanilla. Balanced and supple on the palate, the finish is mouthwateringly smooth.*