

# RECIPES *Made with passion*

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## Breakfast Crunch Wrap

Serves 4 / 45 mins



## INGREDIENTS

For the Hash Browns:

- 1 pound (454g) hash brown potatoes
- 1/4 cup (60ml) oil for frying

- 1 tablespoon (15ml) of taco seasoning, Southwestern spices, or Cajun spices
- Salt to taste

For the Crunch Wraps:

- 5 10 Inch Casa Mendosa™ Original Tortillas
- 1/2 pound (227g) ground pork sausage
- 6 eggs, beaten

- 2 cups (480ml) V&V Supremo® Chihuahua® Brand Quesadilla Cheese
- 1/4 cup (60ml) oil for frying

## DIRECTIONS

Prep Time: 30 minutes    Cook Time: 15 minutes    Total Time: 45 minutes

For the Hash Browns:

1. In a large, wide skillet, heat oil over medium heat. Working in batches, dust hash brown potatoes with chosen spices, and press them gently with a spatula. Cook the dusted hash browns in the skillet on each side until golden brown and crispy. Remove in chunks from the oil with a spatula and transfer to a paper towel-lined plate. Season with salt.

For the Crunch Wraps:

1. In a large nonstick skillet brown the sausage. When the sausage is cooked, drain off excess oil. Turn the heat down. Add the eggs to the hot pan with the sausage and gently stir with a spatula until just barely set.
2. Lay a Large Casa Mendosa™ Original Tortilla on a flat surface. Cut into quarters (you'll use these as filler pieces).

In the center, layer hash browns, sausage and egg mixture, and your V&V Supremo® Chihuahua® Brand Quesadilla Cheese.

3. In a large, wide skillet, heat oil over medium heat. Cook crunch wraps for 3-4 minutes on each side until the exterior is firm, crunchy, and golden brown.

4. Cut and serve!

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