

Breakfast Taco Recipe with *Arriba!*[®] Salsa

½ LB SLICED BACON ½ LB BREAKFAST SAUSAGE 6 EGGS
SALT AND PEPPER TO TASTE 16 OZ MEXICAN CHEESE BLEND
10 TORTILLAS (8 INCH) 16 OZ *ARRIBA!* MEDIUM RED SALSA

Fry the bacon and sausage separately and crumble together. Scramble the eggs with the meat mixture, salt and pepper to taste and set aside.

Heat a clean, large skillet to 300°F. Warm a tortilla about 15 seconds on each side. Remove it and place on chopping board. Add about two heaping Tbsp of mixture in a line across the bottom, add 2 Tbsp of salsa and sprinkle cheese liberally over the mixture.

Fold the sides of the taco in by about 3/4 inch. Hold the mixture in place and start rolling the tortilla away from you. Keep the roll as tight as possible. Place rolled taco seam side down in the skillet for about 30 seconds to seal the taco and melt the cheese. Ready to eat or freeze for later enjoyment.