

Breakfast Taquitos



These crispy breakfast roll-ups are perfect for kids who are on the go or anyone needing a fast morning meal.

Ingredients

1 package Azteca Fajita Sized Soft and Tender Tortillas

6 oz Italian sausage, crumbled

1 avocado halved, seeded, peeled and diced

3 large eggs, scrambled

¼ cup julienned sun dried tomatoes, drained

1 cup shredded sharp cheddar cheese

Directions

Preheat oven to 425°. Line a baking sheet with parchment paper and set aside. Working one at a time, transfer tortilla to a work surface. Place eggs, sausage, sun dried tomatoes, avocado and cheddar cheese in the center of each wrapper. Bring the bottom edge of the tortilla tightly over the filling, rolling from bottom to top until the top of the tortilla is reached. Repeat with remaining tortilla and filling. Place taquitos seam side down onto prepared baking sheet and bake until taquitos are crisp and cheese has melted, about 12-15 minutes. Serve immediately.