DISTRICT 5 4-H FOOD SHOW
RECIPE SUBMISSION PAPERWORK

CONTESTANT NAME: Shelby Sinclair					
CATEGORY *Please check one*	☐ Appetizer	☒ Main Dish	☐ Side Dishes	☐ Healthy Desserts	
COUNTY					
AGE DIVISION	☒ Junior	☐ Intermediate	☐ Senior		

Name of Recipe: Breakfast Burriots		
Prep Time: 15	**Cook Time:** 30	**Cost:** $9.69

Type Recipe Here:

INGREDIENTS
12 count package of whole wheat tortillas
12 ounce package of bacon
1 dozen large Grade A eggs
8 ounce package of shredded Colby-Jack cheese
1 yellow onion, diced
1 green bell pepper, seeded and diced
1 jalapeno, seeded and diced
1 large russet potato, diced

DIRECTIONS
Preheat oven to 425 degrees Fahrenheit. Grease a baking sheet and spread the diced potatoes out evenly on the baking sheet. cook the potatoes in the oven for 30 minutes, turning once during cooking and bake until tender.

Meanwhile in a large skillet on a medium-high heat, cook the entire package of bacon until crispy, remove from skillet, allow to cool and then crumble. Drain most of the bacon grease from the skillet leaving enough to saute your vegetables. Add your diced onion and peppers to the skillet on medium heat and saute until onions are soft and translucent.

While the vegetables are cooking you can crack all twelve eggs and put them in a medium size bowl. Whisk the eggs together to break all the yolks and then add them to the skillet once the onions and peppers are done. Stir the egg mixture until all the eggs are cooked and fluffy.

Once the egg mixture is cooked you can fold in the crumbled bacon, shredded cheese and cooked potato. After all the ingredients have been combined you can spoon the egg mixture onto the tortillas, roll them up and enjoy.

By submitting the recipe, the contestant releases the recipe for use by Texas 4-H Youth Development and Texas A&M AgriLife Extension.

Revised July 2020