Copy Cat McSkillet Burrito (untested, from “Daring to Cook”)

Copy Cat Skillet Burritos
12 eggs
3 regular size cans enchilada sauce
4 medium (fist sized) potatoes, baked and cooled
12 sausage patties
4 cups shredded cojack or cheddar cheese or cheese to taste – make sure you don’t put on too much or you won’t be able to shut the burrito!
12 burrito size flour tortillas
12 paper towels
2 gallon freezer bags

Thicken the enchilada sauce by simmering gently until it is reduced by 1/3 and is about the consistency of barbeque sauce.
Scramble the eggs.
Dice the potatoes into bite size pieces.
Cut the sausage patties in half.
Lay out a paper towel. Lay a tortilla on the paper towel. In a line down the middle of the tortilla, leaving an inch and a half or so of room on either end, start the layers. Two sausage halves laid end to end, then a single line of potato pieces, 1/4 cup of scambled egg, 2-3 T thickened enchilada sauce and 1/3 cup shredded cheese. Fold one side over the line of filling, then fold in the ends to seal in the line of filling, then roll over to form a burrito. Repeat the wrapping procedure with the paper towel around the burrito.
Continue the process 11 more times to make a total of 12 skillet burritos.
The burritos can be put directly into gallon freezer bags. To reheat, microwave for 2 minutes or so on high straight from the freezer. You’ll need to experiment a little with your own

microwave to figure out the exact timing.