## **Breakfast Burritos**

written by John Mueller | January 21, 2023
Our breakfast burritos are special. We make them from scratch, and they take about 15-20 minutes to make. They are offered complimentary to cabin guests (usually as a surprise to them, as we do not actively promote this offering as part of our lodging promotions — definitely a nice surprise for those that stay at the resort). And they are also available for purchase to nonlodging guests.

Learn more about each burrito.

## KML Burrito (or bowl)

12" flour tortilla with hash browns or American fries, 2 scrambled eggs, filled with shredded cheddar cheese and choice of ham, bacon, or our house-made sausage. Sour cream and/or our house-made salsa is an option to put into the burrito.



KML Burrito

# Everything Burrito (or bowl)

12" flour tortilla with hash browns or American fries, 2 scrambled eggs, filled with shredded cheddar cheese, bell pepper, onion, and choice of ham, bacon, or our house-made sausage. Sour cream and/or our house-made salsa is an option to put into the burrito.



Everything Burrito

# Very Veggie Burrito (or bowl)

12" flour tortilla with hash browns or American fries, 2 scrambled eggs, kale or spinach (depending on season), mushrooms, bell peppers, and onions. Sour cream and/or our house-made salsa is an option to put into the burrito.



Very Veggie Bowl

### **Ingredients**

Ingredients for our burritos allow us to create each burrito from scratch. They take about 15-20 minutes to make, depending on how many people are at the Little Cabin Cafe during any given time in the morning.

Below is an example of our ingredients, and the source of the ingredients, for burritos made April 27th, 2024:

Eggs: Fair Meadow

Shredded Cheddar Cheese: Northland Star

Tortilla: Contigo

■ Potatoes (for American Fries): Idaho Potatoes

Potatoes (for Hash browns): Bountiful Harvest

• Mushrooms: <u>Imperial Fresh Markets</u>

• Spinach: <u>Taylor Farms</u>

Red Peppers: Jihao

• Green Peppers: Jihao

• Onions: Ray's Gold

■ Ham: Cobblestreet Market

■ Bacon: <u>Sysco Classic</u>

Sausage (in-house): Prairie Creek Farms (ground pork), spices, with herbs

• Oranges: Sand River Valley

#### House-made Salsa

Red Peppers: Jihao

■ Green Peppers: Jihao

Yellow Onions: Ray's Gold

Jalapeños: <u>Imperial Fresh Markets</u>

• Fire Roasted Tomatoes: <a href="Casa Solana">Casa Solana</a>

• Spices: Chilis, peppers, and salt

Each month we review the ingredients and update the sources of the ingredients accordingly. Those updates are posted on this page monthly. Past burrito sources of ingredients can be seen below.

#### Past Breakfast Burrito Sources of Ingredients

- Breakfast Burritos Sources of Ingredients August 13,
   2023
- Breakfast Burritos Sources of Ingredients January 9,
   2024
- Breakfast Burritos Sources of Ingredients February 6,
   2024
- Breakfast Burritos Sources of Ingredients March 7,
   2024