

1 skillet breakfast burrito

1 tube 'gimme lean' sausage  
4 white potatoes, peeled and julienned (larger julienne, if possible)  
1 package super firm tofu (preferably Wild Wood)  
1 red pepper, diced  
1/2 red onion, diced  
2 tbsp tamari  
1 tbsp turmeric  
1 tbsp garlic powder  
1 tsp red pepper flakes  
2 cloves garlic, minced  
hot sauce (of your choice)  
dairy free sour cream  
olive oil  
earth balance, vegan butter  
fresh cilantro

start by heating a skillet and adding your 1 tbsp olive oil, 1 tbsp earth balance, potatoes and garlic. sprinkle a little salt and pepper and let brown on each side at 350 degrees. set in oven to keep warm in a separate pan.

in the same skillet, add 1 tbsp olive oil, 1/2 of the gimme lean sausage package. fry up until golden brown. add the red pepper flakes. set aside in same pan as the potatoes...be sure to keep in a warm oven.

again in the same skillet, add 1 tbsp olive oil, red pepper, onions. toss that around for about 5 minutes, then add your tofu (be sure to have broken into medium size pieces), garlic powder, turmeric and tamari. fry up until a golden color erupts. salt and pepper to taste.

in a damp towel, wrap a few flour tortillas and pop into either the oven for 5 minutes or into the microwave for 1 minute.

start building your burrito by layers...potatoes, then tofu scramble, then the mock sausage. throw on a little hot sauce, a dollop of the dairy free sour cream, fresh cilantro and WOW...you'll be one happy camper. (I packed mine so high, i could barely close it) of course, you can layer it however you see fit.