



Recipes

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Sweet Potato & Sausage Breakfast Bowl

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

12 each 8" Fry-Ready Tortilla (37185)
16 oz. Maple Breakfast Sausages . bulk , raw
4 each Sweet Potatoes , large diced , par-boiled
Salt and Pepper to taste
9 oz. Rainbow Chard , rough chopped , sautéed , warm
12 oz. Yellow Onions , sliced , caramelized , warm
12 each Whole Eggs
Fresh Cracked Black Pepper as needed

Directions:

1. To Make Tortilla Bowl: Place tortilla in deep fryer set at 350°F. Submerge tortilla in oil using 6 oz. ladle to form bowl shape for 20-30 seconds or until just golden. Remove and drain well. Repeat with remaining tortillas. Let cool and place in air tight container for service.
2. To Make Sweet Potato Maple Sausage Hash: In large sauté pan over medium heat, cook sausage until browned. Add par-boiled sweet potatoes and sauté until heated through. Season with salt and pepper and reserve warm.
3. To Make Each Individual Serving: Layer tortilla bowl with $\frac{3}{4}$ cup sweet potato hash, $\frac{1}{4}$ cup chard and $\frac{1}{4}$ cup caramelized onions. To finish; cook one egg sunny side up and place over hash mixture.
4. Garnish with fresh cracked pepper and serve immediately.