



Southwest Sweet Potato Breakfast hash

Serves 12

Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)

6 lbs. Sweet Potatoes , medium dice

As needed Neutral Oil

1 Tbsp. Garlic Powder

1 Tbsp. Kosher Salt

12 oz. Bell Peppers , diced

12 oz. Yellow Onions , diced

24 oz. Turkey Sausage , cooked

24 oz. Liquid Egg Whites

3 tsp. Southwest Seasoning

As needed Salsa Rojo

As needed Scallions

Directions:

1. Pre-heat oven to 350°F.

2. Toss sweet potatoes in a neutral cooking oil to coat. Season with garlic powder, salt, and bake until tender. Hold hot for service.

3. To prepare one portion, place 1 tortilla shell in mold and bake until crispy.

4. In a large skillet over medium-high heat, add 5 oz. roasted sweet potatoes, 1 oz. bell pepper, 1 oz. yellow onion, 2 oz. turkey sausage, and 2 oz. of liquid egg whites. Cook until warm and eggs are set. Stir often.

5. Season with prepared southwest seasoning.

6. Top the baked tortilla shell with the mixture.

7. Garnish with ½ oz. of salsa roja and a 3-finger pinch of scallions.