



## Sausage Egg & Cheese Breakfast Dice

With the Lamb Weston® Oven Roasted Red Skin Tri-Cut Dice, eggs, sautéed veggies and a little chile powder for a bit of a kick, this is a topped and loaded breakfast dish guests will love.

### INGREDIENTS

- 8 oz. (240 g) Lamb Weston® Oven Roasted Red Skin Tri-Cut Dice (LW586)
- 1 egg
- 1 oz. (30 g) breakfast sausage crumbles
- 1 oz. (30 mL) cheese sauce
- 1 oz. (30 g) chopped red and green pepper
- 1 oz. (30 g) sliced red onion
- Pinch of chile powder
- Salt & pepper to taste

### DIRECTIONS

1. Prepare the Lamb Weston® Oven Roasted Red Skin Tri-Cut Dice to manufacturer's directions.
2. Saute sliced red onion and chopped bell pepper with breakfast sausage crumbles.
3. Cook egg to desired style.
4. Build plate with Tri-Cut dice and place saute pan elements on top.
5. Drizzle with cheese sauce.
6. Place egg on top of dish.
7. Add a pinch of chile powder.

### Yield

1-2 Portions