



Breakfast Naan Wrap

INGREDIENTS

- 12 oz. or 1-1/2 cups butter or oil
- 4 lb. 8 oz. Sweet Things® 1/2" Roasted Tri-Cut Dice (L0105)
- 2 lb. 10 oz. or 24 large eggs, beaten
- 6 oz. fully-cooked chorizo sausage, minced or crumbled
- 1 lb. 2oz. pepper jack cheese, shredded
- 1 lb. 2 oz. avocado, diced
- 12 oz. sour cream
- 24 oz. or 3 cups bottled rancher sauce, optional
- 12 ea. Naan flat bread or flour tortillas

DIRECTIONS

1. Heat butter/oil in a nonstick fry pan or on a griddle.
2. Cook Sweet Things® 1/2" Roasted Tri-Cut Dice according to package directions.
3. Keep warm.
4. Portion 6 oz. sweet potatoes and about 3/4 cup eggs into each of the 12 naan.
5. Top each with 1.5 oz. cheese and avocado.
6. Add 1 oz. sour cream and 1/2 cup ranchero sauce, if desired.

Eggs

1. Spray-coated pan or on a griddle, cook and scramble eggs until soft.
2. Stir in chorizo.
3. Cook eggs until firm throughout with no visible liquid egg remaining.

Note: Do not let uncooked egg mixture remain at room temperature for longer than one hour (including preparation and service time).

Yield

12 portions