



Mashed Breakfast Bowl

Creamy mashed potatoes are topped with local ingredients. Farm fresh egg cooked your-style, chopped maple-glazed bacon, melted sharp cheddar and sprinkled with minced green onion or cilantro.

Optional: Make Denver-style mashed by adding roasted diced green and red bell peppers.

INGREDIENTS

- 8 oz. Lamb's Supreme® Lightly Seasoned Mashed Potatoes (M14)
- 2-4 eggs, prepared to customer liking
- 2 oz. diced cooked maple-bacon
- 2 oz. shredded cheddar cheese
- 1 Tbsp. minced cilantro or green onion

DIRECTIONS

1. Prepare 1 pouch of Lamb's Supreme® Lightly Seasoned Mashed Potatoes cooked according to package directions.
2. Place mashed potatoes in oven proof bowl.
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4. Top mashed potatoes with the scrambled eggs, maple glazed bacon and cheddar cheese.
5. Melt cheese under salamander: sprinkle with minced cilantro or green onion.

Optional: Make Denver-style Mashed.

Mix 8 oz. mashed potatoes and the diced roasted red and green bell peppers together. Use 2 oz. each of red and green bell roasted diced bell peppers.

Yield

2+ portions