



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. Lamb Weston® Oven Roasted Red Skin Tri-Cut Dice (LW586)

1 egg

1 oz. breakfast sausage crumbles

1 oz. cheese sauce

1 oz. chopped red and green pepper

1 oz. 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