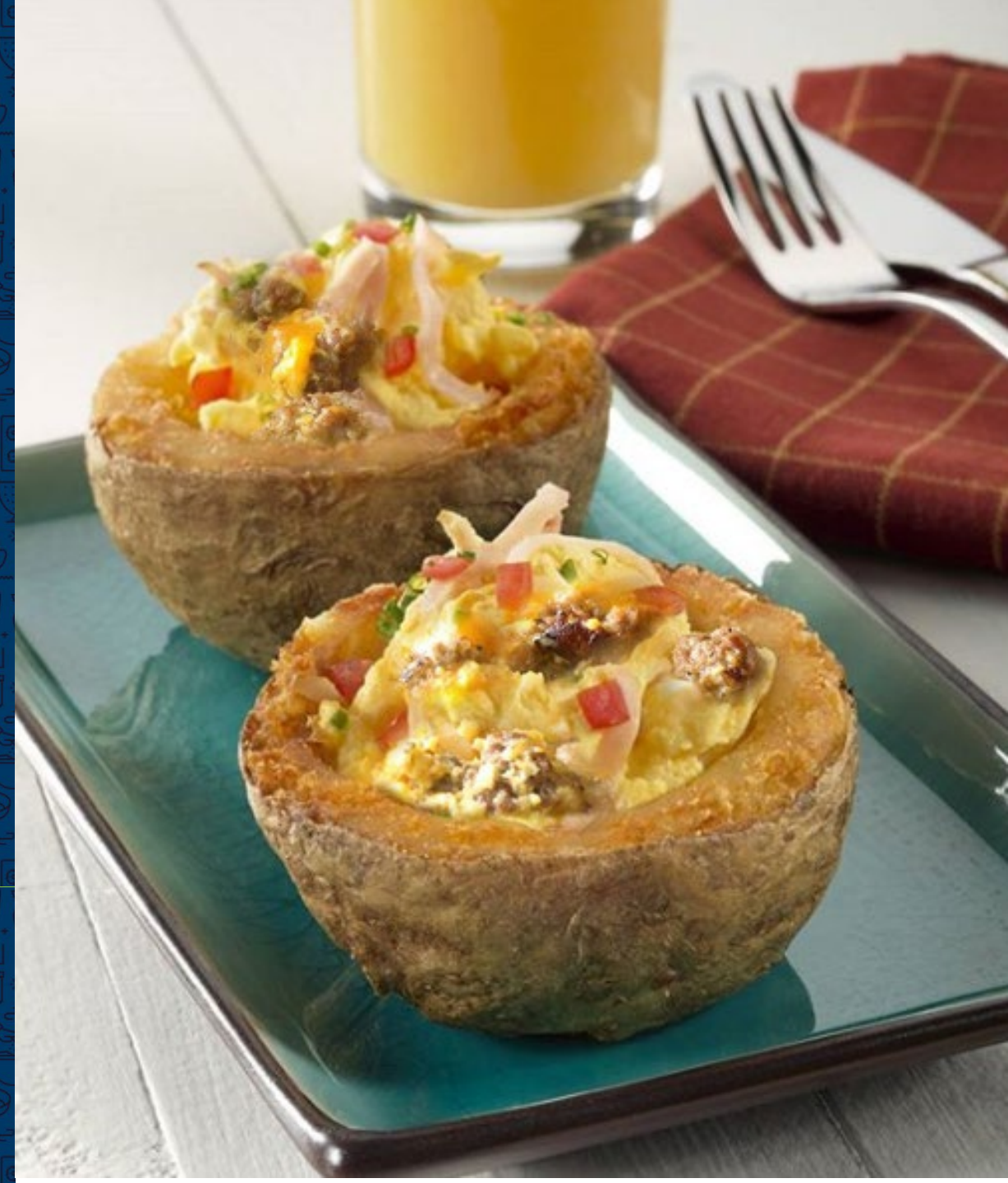


BRUNCH/LUNCH

Meatless Good Mornin' Breakfast Spuds



Meatless Good Mornin' Breakfast Spuds

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Penobscot McCrum™	4 ea.	BakedSkins Baked Potato Skin Cups	00020	
Conagra® Foodservice	8 oz.	Gardein® Organic Breakfast Sausage	7426700155	
	8 eggs	Scrambled Eggs		
	4 oz.	Diced green peppers, sautéed		
Conagra® Foodservice	4 oz.	Hunt's® Fire Roasted Diced Tomatoes	2700037800	
		Diced onions, sautéed		
Land O Lakes®	8 oz.	Queso Bravo® White Cheese Dip with Jalapeno and Red Peppers	48009	
	garnish	Chopped Parsley		

DIRECTIONS:

1. Place Potato in 400° oven for 8-10 minutes until hot and crispy.
2. Sautee vegetables until softened then add eggs and continue to cook until eggs are done; crumble the sausage patty and add to mixture.
3. Fill each Potato Skin with ¼ of the egg mixture.
4. Top with Queso Bravo and chopped parsley.
5. Serve Hot.

Note these can be made in advance and reheated in an oven or microwave.

Yield: 4 Servings



Recipe Created by:
Chef Denis Picard

