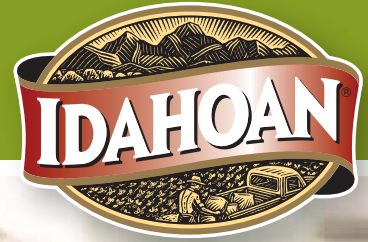


IDAHOAN® HASH BROWN

Breakfast Burritos



IDAHOAN® HASH BROWN Breakfast Burritos

1 carton rehydrated Idahoan Fresh Cut Hash Browns
(1 carton = 72 ½ cup servings; ½ cup serving = 1 burrito)

Roasted poblano chilés (diced)

Scrambled eggs

Soft goat cheese

Scallions (finely cut)

12" flour tortillas

Salsa verde

Prepare Idahoan Fresh Cut Hash Browns according to package, ensuring that they are golden brown. Prepare scrambled eggs and add diced poblano chilés. Place ½ cup hash browns and ½ cup scrambled egg mixture on flour tortilla. Sprinkle 1 teaspoon scallions and 3 dollops of soft goat cheese on top of eggs. Wrap tortilla in foil, then cut diagonally in half. Line burritos in chafer so that they are easy to pick up and eat. Make salsa verde available as a condiment.

©Idahoan Foods, LLC • PO Box 130 • Lewisville, ID 83431 USA
For recipes and more information, visit us at www.IdahoanFoodservice.com



This simple recipe is a wonderful addition to your breakfast offerings. Customize the recipe by adding in another protein or more veggies.



Homemade Taste Every Time®