



potatoes | avocados | fruits | vegetables | grains

fall harvest

CHIPOTLE BREAKFAST SCRAMBLE

Scrambled eggs topped with
andouille sausage and flavor-packed
chipotle mashed potatoes.



ON-TREND: SPICY & BOLD

INGREDIENTS (23 SERVINGS)

5 lb. bag	Simplot Farmhouse Originals™ Roasted Garlic Mashed Potatoes (10071179022770)
1 12-oz. can	Chipotle Peppers in Adobo Sauce
¾ cup	Cilantro, chopped
9 ¼ lbs.	Andouille Sausage, ¼" bias-sliced
44	Eggs, scrambled
2 oz.	Olive Oil
12	Simplot Harvest Fresh™ Avocado Halves (10071179026938), 12 slices per avocado

PREPARATION

1. Prepare and heat **Simplot Traditions® Mashed Potatoes** according to package directions; keep warm.
2. Remove chipotle peppers from can and dice; reserve adobo sauce from can.
3. Fold peppers, adobo sauce and ½ cup of cilantro into mashed potatoes.
4. In a large sauté pan, heat sliced andouille and keep warm. In another large sauté pan on medium-high heat, warm 2 oz. of olive oil. Add scrambled eggs and cook to desired consistency; keep warm.
5. In a medium-size serving bowl, place approximately 1 cup potato mixture and then top with 4 oz. of scrambled eggs. Surround eggs with 4 ounces of sliced andouille sausage. Garnish with approximately 3 **Simplot Harvest Fresh™ avocado slices** and a pinch of cilantro.

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