



potatoes | avocados | fruits | vegetables | grains

fall harvest

EGGS BENNY ROSEMARY BRUNCH FRIES



ON-TREND: SHARABLE, CLASSICS WITH A TWIST

INGREDIENTS (4 SERVINGS)

2 cups	Onion, large, diced
1/4 cup	Balsamic Vinegar
7 links	Chicken Apple Sausage, half moon slice, fully cooked
1 bag	Kitchen Craft™ Rosemary Julienne 3/16" Fries (10071179036647)
20	Eggs, poached
3 cups	Hollandaise Sauce, prepared
30	Sage Leaves, fried, crisp

PREPARATION

1. Saute onion and vinegar in skillet over medium low until tender. Hold warm. Cook sausage in a skillet until hot and lightly browned. Meanwhile, prepare rosemary fries according to package directions.
2. For each serving; place 8 oz. of **Kitchen Craft™ Rosemary Julienne 3/16" Fries** on a warm plate, top with 2 oz. of sausage, 1-1/2 oz. of sauted onions, 2 eggs and 2 fl. oz. of hollandaise sauce. Finish with 3 fried sage leaves.

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