



Southwest Sweet Potato Breakfast Hash

Prep time: Cook Time: Servings: 12

Breakfast/Brunch,Better For You,Flour Tortillas,Casual Dining,Breakfast All Day

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|----------------------------------|-------|-------------|-----------|
| 10" Heat Pressed Flour Tortillas | 10420 | | 12 Each |
| Sweet Potatoes | | medium dice | 6 Lbs. |
| Neutral Oil | | | As Needed |
| Garlic Powder | | | 1 Tbsp. |
| Kosher Salt | | | 1 Tbsp. |
| Bell Peppers | | diced | 12 Oz. |
| Yellow Onions | | diced | 12 Oz. |
| Turkey Sausage | | cooked | 24 Oz. |
| Liquid Egg Whites | | | 24 Oz. |
| Southwest Seasoning | | | 3 tsp. |
| Salsa Rojo | | | As Needed |
| Scallions | | | As Needed |



Instructions

1. Preheat oven to 350°F.
2. Toss sweet potatoes in a neutral cooking oil to coat. Season with garlic powder, salt, and bake until tender. Hold hot for service.
3. To prepare one portion, place 1 tortilla shell in mold and bake until crispy.
4. In a large skillet over medium-high heat, add 5 oz. roasted sweet potatoes, 1 oz. bell pepper, 1 oz. yellow onion, 2 oz. turkey sausage, and 2 oz. of liquid egg whites. Cook until warm and eggs are set. Stir often.
5. Season with prepared southwest seasoning.
6. Top the baked tortilla shell with the mixture.
7. Garnish with ½ oz. of salsa roja and a 3-finger pinch of scallions.

