



SAUSAGE EGG & CHEESE BREAKFAST SKILLET

POSADA[®]

A bed of shredded hash browns topped with an **Egg, Sausage & 3 Cheese Burrito**, queso fresco and pico de gallo, garnished with chopped cilantro. Yield: 2 Servings

Sausage, Egg & Cheese Breakfast Skillet Ingredients:

1 Each	Egg, Sausage & 3 Cheese Burrito [#1090065], Prepared According to Package Directions
1 Cup	Hash Browns, Prepared
2 Tbsp.	Queso Fresco

Pico De Gallo Ingredients:

¼ Cup	Roma Tomatoes, Diced
2 Tbsp.	Red Onion, Diced
1 Tbsp.	Jalapeño Pepper, Minced
2 tsp.	Lime Juice
1 tsp.	Cilantro, Chopped & Divided
To Taste	Salt & Black Pepper

Directions:

1. In a small mixing bowl, combine the Roma tomatoes, red onion, jalapeño pepper, lime juice, ½ tsp. of cilantro, salt and black pepper to make the pico de gallo.
2. Place the hash browns onto a serving dish and top with the **Egg, Sausage & 3 Cheese Burrito**, pico de gallo and queso fresco.
3. Garnish with the remaining cilantro.