

Southwestern Breakfast Frittata



Ingredients:

3-4	c	Frozen Hash Browns
2	Tb	Onion, minced
1	Tb	Corn Oil
¼	ts	Garlic powder
¼	ts	Black Pepper
¼	ts	Salt
½	ts	Paprika
1	Tb	Chives or Scallion
350	gm	Mexican Chorizo or Spicy Sage Sausage; fully cooked, crumbled
5-6	med	Eggs, beaten
1	c	Cheese (Monterey Jack, Cheddar, Gouda, or mixed), shredded
1	cup	<i>El Sapo</i> salsa (Suave, Jalapeño, or Picante)

Method:

Mix potatoes and onions together. In a large heavy skillet over medium heat, fry the hash browns in corn oil (do not stir) until golden brown on the bottom. Gently flip the hash browns so the uncooked side is on the bottom.

Sprinkle garlic powder, black pepper, salt, paprika, and chives (or scallions) over the hash browns. Distribute the cooked and crumbled chorizo (or sage sausage) over the hash browns. Reduce heat to low, and then pour the beaten eggs over the top. Cover with a lid, and continue to cook on medium heat.

After about 1-minute, use a spatula to poke the frittata, so as to allow the eggs to seep down into the potatoes and cook. When the eggs are cooked, turn the heat off, and then sprinkle the cheese on top. Replace the lid so the cheese melts.

Once cheese is melted, cut the frittata into slices like a pizza and serve with *El Sapo* salsa.

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For best results always use *El Sapo* salsa.