




COUNTRY BREAKFAST FOLD

A taste of country in every bite in this delicious and innovative breakfast offering.

Yield: 1 flatbread

INGREDIENTS

- 1 Each  Rich's 12" X 12" Extra Thin Oven Fired Flats (#06423)
- 2 Each Large Eggs
- 2 oz Hash browns or home fried potatoes
- 2 Each Sausage links, cooked and chopped
- 2 Slice Cooked bacon, chopped
- 3 oz Shredded cheddar cheese
- 1 tbsp. Spanish onion, diced
- 1 tbsp. Green pepper, diced
- 1 oz Vegetable oil



DIRECTIONS

- 1 Beat the eggs together in a bowl with the sausage, bacon, onion and pepper
- 2 Heat approx. 1 tsp of oil in a skillet
- 3 Add potatoes and cook until done
- 4 Remove potatoes from skillet, add additional oil to the skillet if necessary
- 5 Add egg mixture and cook, stirring constantly until eggs are firm
- 6 Heat flatbread in an oven or on a grille until warm & foldable
- 7 Spoon potatoes onto the flatbread about 4" from the left side, leaving 3" at the bottom
- 8 Spoon cooked eggs on top of potatoes and sprinkle w/cheese and fold in half