




## SOUTHWESTERN BREAKFAST WEDGE

The Southwestern Breakfast Wedge is a great way to add real flair and excitement to a breakfast menu. This hearty application boosts the breakfast day part and is a great point of difference versus the mainstream breakfast sandwiches currently prevalent in the market.

**Yield:** 1 serving

### INGREDIENTS

1/2 Each	 Rich's 12" X 12" Extra Thin Oven Fired Flats (#06423)
3 Each	Sausage links, cooked and chopped
2 tbsp.	Medium salsa
3 oz	Cheddar cheese, shredded
1 tsp.	Cilantro, chopped
1 tsp.	Vegetable oil
2 Each	Eggs



### DIRECTIONS

- 1 In a small bowl beat eggs until light and fluffy. Add the sausage and salsa.
- 2 Heat approximately 1 tsp of oil in a skillet. Add egg mixture and stir frequently until eggs are fully cooked.
- 3 Warm the half flatbread on a flat top and spoon the egg mixture onto one half of the warm flatbread.
- 4 Sprinkle cheese over the egg mixture then top with cilantro. Fold the empty half of flatbread over the filling.
- 5 Press down firmly, cut in half diagonally to create two wedges, and then serve.