



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 Flatbreads,
50 Ct, 5.3oz (#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.