



EGG & SAUSAGE SANDWICH WITH CHILI YOGURT SAUCE

A bold twist on the classic breakfast sandwich — fluffy scrambled eggs with a kick of Sriracha, savory sausage, and a cool, tangy chili yogurt sauce tucked into a hearty whole grain biscuit. Finished with fresh herbs for a bright bite. Perfect for batch-making, better for devouring.

Yield: 16 sandwiches



INGREDIENTS

	RICH'S HANDI-SPLIT BISCUIT DOUGH WITH 51% WHOLE GRAIN (#13457)
8	Eggs
1 tbsp.	Sriracha
1.5 tbsp.	oil
16	1 OZ Sausage patties
	Scallions, sliced thin
1 C	Fresh Cilantro Leaves
1 C	Greek yogurt
2 tbsp.	Sambal Oelek or similar garlic chili sauce
1.5 tsp.	Honey
1/2 tsp.	Kosher Salt
1/2 tsp.	Black Pepper, ground

DIRECTIONS

- 1
- To make chili yogurt sauce: In medium bowl, whisk together Greek yogurt, Sambal Oelek, honey, salt and pepper. Taste and adjust for spice and seasoning preference. Store in refrigerator.
- 3
- Mix together eggs with Sriracha sauce.
- 4
- If using liquid or whole eggs, put 1 ½ Tbsp. oil in skillet. Over medium low heat, lightly move eggs around until large soft curds begin to form and eggs are fully cooked.

CHEF NOTES

This recipe provides 1 oz grain eq. and 2 MMA per 1 sandwich in accordance with USDA guidelines for child nutrition.

- 5
- Cook sausage patties according to package instructions.
- 6
- To assemble, place one sausage patty on bottom half of biscuit. Scoop 1 oz. scrambled egg /equivalent on top of sausage patty.
- 7
- Spread 1 Tbsp. Chili Yogurt sauce on inside of top half of biscuit.
- 8
- Put sliced scallion and cilantro leaves on top of eggs.
- 9
- Cover sandwich with top half of biscuit.
- 2
- Prepare biscuit dough according to handling instructions.