



Tex Mex Breakfast Skillet

Yield: 16 each breakfast entrée servings

Ingredients:

- 10 lbs [Reser's Diced 3/4-Inch Red Potatoes](#) (71117.14563)
- 8 cups White Queso Dip (77171.14507), heated
- 1 cup Queso fresco, crumbled
- 2 cups Crispy onions
- 16 each Eggs, sunny side up
- 5-6 Pickled jalapeños, sliced
- Kosher salt

Directions:

1. Preheat fryer to 375°F.
2. Per order:
 - Place 10 oz Reser's Diced Red Potatoes into the fryer and fry for 2-3 minutes, or until golden brown.
 - Shake and drain excess oil and toss in a small metal bowl, seasoning with kosher salt.
 - Place the crispy potatoes in a large, warmed bowl, and top with the following:
 - ½ cup White queso sauce
 - 1 Tbsp Queso Fresco
 - 2 Tbsp Crispy onions
 - 1 each Egg, sunny side up
 - 3-4 Pickled jalapeño slices to garnish