

Tex Mex Breakfast Skillet

Yield: 16 each breakfast entrée servings

Ingredients:

- 10 lbs Reser's Diced ¾-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□.
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

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