

BREAKFAST SAUSAGE SKILLET

Who doesn't love a solid skillet to start the day? All the best foods to get you going in one pan?! Add in that Beef Breakfast Sausage and it's a way to get the wheels turning and go full tilt on what's ahead! Get the pan on and get cracking!

Ingredients

1 package of Mt Lehman Farms Beef Breakfast Sausage
3 tbsp water
2 Russet Potatoes – Cubed
½ Red Pepper – Diced
½ Yellow Pepper – Diced
2 Shallots – Diced
4 Eggs
2 tbsp Olive Oil
Salt and Pepper

Toppings

Green onion
Avocado
Grape Tomatoes

Let's Begin!

1. Get a Cast Iron Skillet and put in on your heat to a medium temp. Add 1 tbsp of the oil and bring to heat. Add your Mt Lehman Farms Sausage and allow to brown on all sides. Once browned, add your water and allow the sausage to steam for 1-2 min. Let the water evaporate. Remove the sausage to a plate.
2. Add the last tbsp of oil and add your potatoes to the pan. Stir about and allow to brown on the flesh sides. This will take 5-7 min. Once they have browned, add your peppers and shallots. Stir around the pan and allow to cook off. This will take another 7-10 min depending on the size of the cut. We are looking for the potatoes to soften and peppers to gather color.
3. Once this has happened, salt and pepper your mixture then mix about. Once the cook on the potatoes has happened, make 4 wells (spaces to drop eggs) into the mixture and drop a fresh egg into each. Now, the fun part. Cut your Mt Lehman Breakfast Sausage into chunks and place into the pan. Spread out as much as you want into the mixture. Don't be afraid to add more!
4. Add your eggs into the wells that you created and cover with a lid. Allow the eggs to cook with the steam and base heat for 6-7 min. This should allow you a solid easy to medium finish but keep an eye on them as an eye will give you the cook finish for them!
5. To serve, garnish with the toppings you wish. Serve with toast of English Muffin to soak up the yolk... **ENJOY!**