



Breakfast & Brunch

Cooper® Sweet Potato Hash Browns & Cheesy Egg Bowl



SHRED SLICE



Serves: 2



Prep Time: 10 min



Cook Time: 15 min



Total Time: 25 min

Ingredients

- 2 large sweet potatoes (or if available, 2 1/2 cups frozen, diced sweet potato hash browns)
- 1 tablespoon olive oil
- 1 tablespoon garlic powder
- 4 eggs*
- Milk
- 4 slices Cooper® Sharp White or Yellow cheese, hand-torn (or 4 ounces shredded)
- 1 avocado, peeled, cored and diced
- 1/4 to 1/2 cup black bean and corn salsa
- 1 small lime, cut into wedges
- Fresh cilantro, washed and chopped
- Salt and black pepper to taste

Directions

1. Wash, peel and carefully dice sweet potatoes into small cubes, making about 2 1/2 cups.
2. Place a medium skillet over medium heat and heat 1 tablespoon olive oil. Carefully add sweet potatoes. Season with garlic powder. Sauté for about 10 minutes or until sweet potatoes are tender, yet starting to crisp. Transfer to a bowl or plate and set aside.
3. In a small bowl, whisk together the eggs and a dash of milk.
4. Return the same skillet used for the sweet potatoes to medium heat and add the whisked egg mixture. Stir and fold the egg scramble until the eggs are fully cooked. Add Cooper® cheese pieces (or shredded Cooper® cheese) and heat until cheese is melted (covering the skillet will help the cheese melt faster). Remove from heat.
5. Divide sweet potato hash browns into 2 bowls. Top with equal amounts of the scrambled eggs and cheese. Season with salt and pepper to taste. Next to or on top of the eggs, add diced avocado. Dollop each with a portion of salsa. Squeeze a lime wedge as a drizzle of juice over each bowl. Garnish with fresh cilantro. Serve with extra lime wedges on the side if desired.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.