



## Szechuan Wake-up Breakfast Potatoes and Bacon



### Ingredients: Deli Serving Portion

- ¾ C. **Spicy Szechuan Sauce** (Starport 422)
- 1.5 lbs. Potatoes, about 4, peeled, cubed
- 2 Tbsp. Vegetable oil
- ½ lb. Bacon, cut across in ½” strips
- ½ medium Onion, sliced (4 oz.)
- ¼ C. Green onions, chopped for garnish



### Instructions

1. Preheat oven to 400°
2. Toss cubed potatoes with oil. Place on rimmed sheet pan and roast in oven for 20 minutes.
3. Cook sliced bacon in a wok or large skillet until crispy, remove and drain. Remove bacon drippings, leaving about 1 tablespoon in pan.
4. Cook onions for 1 minute, then add in potatoes and bacon, and stir for 1 minute.
5. Add **Spicy Szechuan Sauce**, stir gently and heat together until hot.
6. Garnish with green onions and serve.