

A HOME COOK. A SERIOUS PLATE.

Sausage-Egg Breakfast Tacos with Sweet Potato Hash

Soft tortillas filled with scrambled eggs, sausage, peppers, herbs, and creamy chile sauce.



PREP 20 min

COOK 30 min

SERVES 4

WHAT YOU'LL NEED

- 8 small flour tortillas
- 8 large eggs
- 12 oz breakfast sausage
- 1 red bell pepper, diced
- 2 large sweet potatoes
- Cheddar cheese
- Mayonnaise, lime and hot sauce
- Cilantro, cumin and smoked paprika

THE APPROACH

01 Cube sweet potatoes, toss with oil and spices, and roast at 425°F until browned and crisp-edged.

02 Brown the sausage with diced pepper. Soft-scramble the eggs and fold in cheddar just before they set.

03 Stir mayonnaise with lime and hot sauce for a quick creamy chile sauce. Warm the tortillas.

04 Fill tortillas with eggs, sausage, and peppers. Add cilantro and sauce and serve with the hash.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.