

# HATCH CHILE BREAKFAST SKILLET



PREP TIME: 10 MIN COOK TIME: 15 MIN TOTAL TIME: 25 MIN

## INGREDIENTS

- 1 head fresh cauliflower
- 2 tablespoons Full Circle Market Organic Olive Oil, divided
- 1 (8-ounce) bag Full Circle Market Plant-Based Meatless Breakfast Patties
- 1 yellow onion, diced
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 2 (4-ounce) cans hatch green chiles, chopped
- 1 teaspoon kosher salt
- 1 teaspoon Full Circle Market Organic Cumin
- 1 cup Full Circle Market Plant-Based Shredded Cheddar Cheese Alternative
- 4 large sunny-side-up eggs, for serving (optional)
- 1 sliced scallion, for garnish
- Lime wedges, for garnish

## METHOD

1. Prepare riced cauliflower using a box grater or food processor.
2. Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add breakfast patties and break into bite-size pieces with a wooden spoon. Cook for 5 minutes, or until heated through. Transfer to a plate and set aside.
3. In the same skillet, heat remaining tablespoon olive oil and sauté onion and bell pepper until just beginning to soften, about 5 minutes. Add hatch chiles, salt, cumin, reserved cooked breakfast patties and cauliflower rice. Sauté, stirring frequently, until heated through. Top with plant-based cheese shreds and cover until melted.
4. Top with sunny-side-up eggs, if using. Garnish with sliced scallions and lime and serve immediately.

SERVES

4

