



Sidewinders™ FRIES

Twist the dish!™

BREAKFAST BY SIDEWINDERS™ FRIES



Tornado Twister Breakfast Skillet

INGREDIENTS (Yield: 16 servings)

Original Cut SIDEWINDERS™ Fries, featuring Conquest® brand clear coating (10071179032168)	1 – 4 lb. bag
Simplot RoastWorks® Flame-Roasted Peppers & Onions (10071179677796)	1 – 2.5 lb. bag
Eggs, scrambled	32 each
Breakfast Sausage, cooked and sliced	32 oz.
Cheddar Cheese, shredded	8 oz.

PREPARATION FOR 1 SERVING:

1. Prepare 4 oz. of Original Cut SIDEWINDERS™ Fries according to package directions; transfer to a warm plate.
2. Prepare Flame-Roasted Peppers & Onions according to package directions; reserve warm.
3. Top Original Cut SIDEWINDERS™ Fries with 2 scrambled eggs, 2½ oz. Flame-Roasted Peppers & Onions and 2 oz. breakfast sausage.
4. Finish with ½ oz. shredded cheddar cheese.

Hearty and Healthy Breakfast

INGREDIENTS (Yield: 8 servings)

Original Cut SIDEWINDERS™ Fries, featuring Bent Arm Ale® brand Craft Beer Batter (10071179029182)	1 – 4 lb. bag
Simplot Good Grains™ Ancient Grains & Kale Blend (10071179035046)	1 – 2.5 lb. bag
Eggs, scrambled	16 each
Béchamel Sauce	16 oz.

PREPARATION FOR 1 SERVING:

1. Prepare 8 oz. of Original Cut SIDEWINDERS™ Fries according to package directions and place on serving dish.
2. Prepare the Ancient Gains & Kale Blend according to package directions; reserve warm.
3. Finish with 5 oz. of grain blend, 2 scrambled eggs and 2 oz. of sauce.



SIDEWINDERS™ Lox Bowl

Prepare Original Cut SIDEWINDERS™ Fries, featuring Conquest® brand clear coating, and plate with scrambled eggs and Lox. Top with red onions, diced tomatoes and capers, and finish with a side of dill Hollandaise sauce. Add a hot mug of your favorite coffee and serve.

