

SMOKEHOUSE POTATO AND SAUSAGE FRITTATA

Indulge in our hearty Smokehouse Potato and Sausage Frittata! This unique dish features creamy Sandridge Loaded Potato Salad, savory sausage, and a touch of smoky bacon, all baked to golden perfection with a fluffy egg base. It's a satisfying and flavorful breakfast, brunch, or dinner option.




Ingredients:

- 8 oz. Smokehouse Potato Salad
- 8 Eggs
- ½ cup of Whole Milk
- 8 oz. Sausage
- 1 tsp. Kosher Salt
- ¼ tsp. Black Pepper
- 2 Tbsp. Olive Oil

Instructions:

1. Preheat your oven to 350° F.
2. In a 10 in. skillet, add the oil and sausage. Cook until brown.
3. Meanwhile, in a large bowl, whisk together milk, eggs, salt, and pepper. Stir in Sandridge® Smokehouse Potato Salad.
4. Add egg mixture to the pan and bake in the oven for 10-15 minutes or until the frittata pulls away from the edges of the pan.
5. Plate and garnish with parsley.

Product		Description	Code #	Pack Size
	Smokehouse Potato Salad	Tender potatoes tossed in a smoky, bacon infused sour cream dressing with fresh green onions and chives for color and brightness. A touch of mustard and vinegar rounds out the flavor creating a remarkable side dish.	0250172	2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian