

BREAKFAST SAUSAGE HASH

- 2 Tbsp. Canola oil
- 6 oz. Smithfield Breakfast Sausage
- 2 cups Brussels sprouts
- 1 cup Fingerling potatoes roasted
- Salt and pepper to taste
- 2 Tbsp. Hot Sauce Aioli
- 1/2 cup Brussels sprout leaves fried

HOT SAUCE AIOLI

- 1 cup mayonnaise
- 6 garlic cloves roasted, smashed
- 1 lemon juiced
- 2 Tbsp. hot sauce
- 1 tsp. smoked paprika
- Salt and pepper to taste

1. Heat oil in skillet over medium heat.
2. Add breakfast sausage and cook for 4 to 6 minutes.
3. Add Brussels sprouts and continue to sauté until sausage is cooked throughout and Brussels sprouts are wilted.
4. Add cooked fingerling potatoes and toss to combine.
5. Season with salt and pepper.
6. Top with Hot Sauce Aioli, fried Brussels sprout leaves, and sunny-side-up eggs.

For Hot Sauce Aioli

7. Combine all ingredients in bowl and whisk to combine.

ADDITIONAL INFORMATION

Serving Size 2