

## SUNRISE FLATBREAD

- Olive oil as needed
- 1 ea Flatbread
- 2 ea Butterball Fully Cooked Sausage Patties
- 2 ea Eggs
- 1 Tbsp Chives, snipped small
- 1 Tbsp Red pepper, minced
- Oil for grill as needed
- 2 ea Butterball Foodservice Turkey Bacon, crisp
- 2 Tbsp Feta cheese, crumbled
- Chopped parsley
- Cherry tomato cut in half for garnish
- Italian parsley sprig for garnish

1. Place turkey sausage and bacon onto 350°F grill and cook to a golden brown on both sides, the bacon must be crisp.
2. While the sausage is cooking, brush the flatbread with olive oil on both sides and place onto a 350°F grill and brown on both sides, panini press may also be used.
3. Combine the eggs, chives and red peppers and blend well. Brush the grill with oil. Best to cook the omelette on a 250°F grill.
4. Place the flatbread onto a warm plate. Top the flatbread with the grilled sausage Sprinkle with sliced green onions. Place the omelette onto the sausage with a rippling fold. Top the omelets with the crisp turkey bacon strips. Sprinkle with crumbled feta and chopped parsley. Garnish with tomatoes and parsley sprig.

## ADDITIONAL INFORMATION

**Ingredients**

• [Olive oil as needed](#), [1 ea Flatbread](#), [1 Tbsp Chives, snipped small](#), [1 Tbsp Red pepper, minced](#), [2 ea Butterball Foodservice Turkey Bacon, crisp](#), [2 ea Butterball Fully Cooked Sausage Patties](#), [2 ea Eggs](#), [2 Tbsp Feta cheese, crumbled](#), [Cherry tomato cut in half for garnish](#), [Chopped parsley](#), [Italian parsley sprig for garnish](#), [Oil for grill as needed](#)

**Course**

[Breakfast](#), [Brunch](#)

**Cuisine**

[American](#)

**Category**

[Pizza](#)

**Serving Size**

4