

## SWEET CHORIZO WEDGES

- 4 ounces McCain® Harvest Splendor® Sweet Potato 1" Wedges, chopped
- 2 oz Onions, chopped
- 2 oz Bell pepper, chopped
- 2 oz Chorizo sausage, crumbled
- 1 Lime, quartered
- Kosher salt to taste
- Black pepper to taste

1. While the sweet potatoes are frying, sauté chorizo, onions and peppers, and add salt and pepper to taste.
2. After frying, toss together in sauté pan.
3. Serve plated and garnish with quartered limes.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 Lime, quartered, 2 oz Bell pepper, chopped, 2 oz Chorizo sausage, crumbled, 2 oz Onions, chopped, 4 ounces McCain® Harvest Splendor® Sweet Potato 1" Wedges, chopped, Black pepper to taste, Kosher salt To Taste</a>
<b>Course</b>	<a href="#">Breakfast, Brunch, Sides, Starters</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Serving Size</b>	1