



Tailgate Breakfast Nachos

GF
option

INGREDIENTS

1 (1-lb.) pkg. ground hot Italian sausage
12 Hy-Vee large eggs, lightly beaten
1 (8.5-oz.) pkg. Hy-Vee original kettle-cooked potato chips
1 (8-oz.) pkg. shredded sharp white Cheddar cheese
½ cup cherry tomatoes, halved; for serving
½ cup avocado, seeded, peeled, and chopped; for serving
Hy-Vee sour cream, for serving
salsa verde, for serving
green onions, sliced; for garnish

PREPARATION

- 1** Preheat a charcoal or gas grill for direct cooking over medium-high heat (375 degrees). Place 12-inch cast-iron griddle on grill rack. Add sausage; cook 5 to 7 minutes or until browned, stirring occasionally. Drain and discard drippings.
- 2** Pour beaten eggs into skillet with sausage. As eggs begin to set, gently pull spatula across the skillet to form large, soft curds. Continue cooking, pulling, and lifting eggs until egg mixture is cooked through but still glossy. Transfer egg-sausage mixture to a bowl.
- 3** Arrange potato chips in bottom of skillet. Top with egg-sausage, Cheddar cheese, and cherry tomatoes. Return to grill; cover grill. Grill 3 to 5 minutes or until cheese is melted. Remove from grill. Top with avocado, tomatoes, sour cream, and salsa verde. Garnish with green onions, if desired.

NUTRITION FACTS

Calories: 580
Total Fat: 39g
Saturated Fat: 14g
Trans Fat: 0g
Cholesterol: 335mg

Sodium: 850mg
Carbohydrates: 23g
Fiber: 1g
Sugar: 2g
Protein: 29g