

# SOUTHWEST EGG BOWL

- » 1.75 Meat/Meat Alternative
- » Yield 47 4 oz. Servings
- » Breakfast, Lunch, or Dinner  
– Main Dish



**Calories:** 135 | **Sodium:** 282mg | **Protein:** 8g

### **YOU WILL NEED:**

- » 5 lbs. #40828 Sunny Fresh® EggStravaganza® Bacon and Cheese (A blend of Scrambled Egg, Bacon, and Cheddar Cheese); Thawed
- » 1/2 of #10 can sweet corn, drained thoroughly
- » 16 oz. canned diced, mild New Mexico Hatch Chiles, drained thoroughly

### **LET'S GET STARTED:**

- 1 Preheat Convection oven to 350°F. With a pan liner or non-stick cooking spray, prepare a full size hotel pan.
- 2 Mix together the Bacon and Cheese Eggstravaganza®, corn and chiles thoroughly and place in prepared pan.
- 3 Cover tightly with foil that has been prepped with cooking spray.
- 4 Place pan in oven and heat for 40 minutes, removing and stirring at 20 minutes.
- 5 Garnish with pico de gallo or prepared salsa.

Serving Option: Scoop into small taco or tostada shells. Also makes a tasty burrito filling.

