



Bakeable Breakfast Skillet

A hardy dish perfect for Sunday mornings!

You Will Need:

- 8oz cooked pork or chicken sausage, crumbled or cut into bite-size pieces
- 1 Cup russet potatoes, peeled & cubed
- 1 Cup sweet potatoes, peeled & cubed
- 1 Cup chopped onion
- ½ Cup chopped red bell pepper
- ¼ Cup **Delavignes Rosemary Infused Olive Oil**
- 1 Cup (4oz) shredded cheddar cheese
- 6 large eggs
- extra-large cast-iron skillet or a 13x9 baking dish, if these are unavailable you can use a large baking sheet

Instructions: Preheat oven to 400 °F. In large bowl combine potatoes, onion and peppers. Drizzle with Rosemary Olive Oil and sprinkle with salt & pepper, toss to coat. Transfer to a large cast iron skillet, large baking dish or a baking sheet. Bake 35 minutes or until vegetables are tender. Sprinkle with the cooked sausage, then crack eggs directly over mixture. Sprinkle with cheese. Bake additional 10 minutes or until eggs are set.