

## An Egg-ceptional Way To Enjoy Weekday Breakfasts



**Quick and easy hearty breakfasts can be eaten any day of the week.**

(NAPSA)—For many, breakfast on the weekend is a time for relaxation and simple luxuries, like reading the newspaper and preparing foods you rarely have time to make during the week.

In fact, many people think of breakfast in two different ways—luxurious weekend breakfasts and efficient weekday breakfasts—and those time frames can dictate what they eat.

But a leisurely weekend hearty breakfast can be had anytime of the week with a new line of convenient frozen meals designed for breakfast lovers. New Jimmy Dean Breakfast Skillets have the homemade taste of a hot skillet breakfast without the dicing, slicing, chopping and frying, which makes them a perfect start to a work or school day.

They come packaged in resealable bags to provide portion control for smaller households and give consumers a choice in the number of eggs they add to feed a larger crowd.

The new product line comes in three hearty varieties. The Sausage Breakfast Skillet contains Jimmy Dean Sausage combined with diced potatoes, red and green peppers, and onions. The Ham Breakfast Skillet uses a combination of ham, diced potatoes, red and green peppers, and onions. The third variety, Southwest Style Breakfast Skillet, combines diced potatoes, sausage, peppers, sweet corn, black beans, chipotle jack cheese and onions.

Here's an example of how the Breakfast Skillets can be used to create a hearty Tex-Mex breakfast.

### **Quick Breakfast Burritos**

- 1 pouch of Jimmy Dean Breakfast Skillets (any variety)**
- 1 tablespoon of oil**
- 6 eggs**
- 6 flour tortillas**
- ½ cup cheddar cheese**
- ½ cup salsa**
- ¼ cup sour cream (optional)**

**Beat 6 eggs in a small bowl and set aside.**

**Preheat a large, 12" non-stick skillet with oil over medium heat and pour in Breakfast Skillet pouch contents. Heat, stirring occasionally, for 7 minutes, then push mixture to one side of the skillet and pour beaten eggs into the other half. Scramble eggs until cooked (2-3 minutes). Stir the scrambled eggs and mixture together until evenly blended and remove from heat.**

**Take ¼ mixture and place in center of tortilla. Top with cheese and salsa and fold in both tortilla ends. Fold in sides of tortilla to create burrito. Top with sour cream and serve. Makes 6 hearty burritos.**

For more information, visit the Web site at [www.jimmydean.com](http://www.jimmydean.com).