

# Kosher Sausages Help Make Breakfast Sizzle

(NAPSA)—For many families, breakfast time is together time. So before everyone “hits the road” each morning, gather the family together at breakfast to connect and start the day off right. One easy way to entice the clan to the breakfast table is to cook with delicious, quality ingredients in your morning fare.

One such addition to the breakfast menu is the new Hebrew National® Breakfast Sausage. These flavorful sausage links are made with only the highest-quality, select cuts of 100 percent pure kosher beef—no artificial colors, flavors, fillers or byproducts. The sausages are fully cooked so they can be quickly heated in the microwave or pan, saving time during the morning crunch. They also provide a good source of protein to help fuel the morning. They make a welcome addition to breakfast burritos, omelets and other breakfast dishes, yet their appeal goes beyond the breakfast table, too. Slice and dice the links, then add to casseroles, soups, pizza, pasta dishes, stuffing, and more. Visit [www.hebrewnational.com](http://www.hebrewnational.com) to learn more.

## Potato and Sausage Breakfast Burrito

*Prep/Cook Time: 35 minutes  
Makes 8 servings*

- 2 cups frozen O'Brien potatoes**
- 5 eggs**
- ¼ tsp. ground black pepper**
- 2 Tbsp. water**
- 1 pkg. (8 oz.) Hebrew National Original Beef Breakfast Sausage, cut into bite-size pieces**
- 2 Tbsp. Pure Wesson Canola Oil**
- 1 can (10 oz.) Ro\*Tel Original Diced Tomatoes & Green Chilies, drained**
- 8 flour tortillas (8 inch)**
- 2 Tbsp. chopped fresh cilantro**



**A breakfast burrito made with quality kosher sausage can be a great way to start the day.**

**1. Place potatoes in microwave-safe container and heat on high in microwave 2 minutes, stirring after 1 minute, to thaw potatoes. Beat eggs with pepper; set aside.**

**2. Place water and sausage in large skillet. Heat over medium heat about 7 minutes or until sausage is browned, stirring several times.**

**3. Meanwhile, heat oil in another large skillet over high heat about 1 minute. Add potatoes and cook until browned, stirring several times.**

**4. After sausage pieces are browned, add drained tomatoes. Cook and stir 1 minute. Pour eggs over sausage-tomato mixture. Allow eggs to start to set around edge, then gently scramble. Cook about 5 minutes or until desired doneness.**

**5. Wrap tortillas in damp paper towels. Heat on high in microwave about 45 seconds or until warm. Place tortillas on flat work surface. Spoon equal amounts of egg mixture and potatoes in center of each tortilla. Sprinkle with cilantro. Fold in opposite sides of each tortilla; roll up burrito-style. Serve immediately.**