

SOUTHERN BREAKFAST CRUMBLE BREAKFAST SKILLET



SERVES 4 | PREP 10 min | COOK 15 min

INGREDIENTS

- ◇ **2 cups** Plantly Southern Breakfast Meatless Crumbles
- ◇ **2** Russet potatoes, 1/2" Cubes
- ◇ **2 tbsp** Canola oil
- ◇ **1/2 cup** Spanish onion, chopped
- ◇ **1/2 cup** Red bell peppers, chopped
- ◇ **1/2 cup** Green bell peppers, chopped
- ◇ **Avocado**, sliced (optional)

INSTRUCTIONS

- 1.** Pre-heat oven to 375°F.
- 2.** In a large cast iron skillet, toss potatoes with canola oil. Place in the oven and roast until potatoes are starting to crisp, about 10-12 minutes.
- 3.** Carefully remove the hot skillet from the oven and place on a burner over medium-high heat. Add chopped onions and bell peppers. Cook until lightly charred and soft, about 3-5 minutes.
- 4.** Add Plantly Southern Breakfast Meatless Crumbles to the skillet and cook until warm throughout, about 2-3 minutes.
- 5.** Serve onto four warm plates and top with sliced avocado.

PLANTLY SOUTHERN BREAKFAST MEATLESS CRUMBLES

are flavorful Southern breakfast-style crumbles seasoned with black pepper, sage, and a hint of brown sugar, and nutmeg.



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