

Sausage and Egg Sunset

Required Ingredients

- 12 Eggs
- 6 Kale leaves
- 4 Sausages
- 1 Onion
- 1 Pepper
- 1 Pack of Hollandaise mix
 - Milk & Margarine
- 2 Tbsp Greek Spice
- 1 Tbsp Everything Spice
- 500g Tater Tots
- 250g Marble Cheese

Directions

- Lay Tater Tots on a baking sheet and cook in the oven
- Place Sausage in a non-stick pan with a lid at **4** heat, rotating every 4 minutes until cooked
- Chop onion, peppers, and kale
- Add onion and peppers to a wok with 1Tbsp Greek and Everything Spice at **5** heat
- Prepare Hollandaise sauce
- Grate cheese
- Slice sausage
- Once softened, add Kale and Eggs to Wok at **7** heat, and mix until eggs are cooked
- Cut heat
- Remove 1/2 the Wok's contents, and introduce 1/2 the finished Tater Tots
- Layer 1/2 the cheese and Hollandaise sauce
- Add the remaining ingredients to the wok
- Layer remaining cheese and Hollandaise sauce
- Place lid on wok, and warm at heat **3** until cheese is melted

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