Breakfast Poutine



What You'll Need

- R.Y.O Bell peppers diced into ¾ squares
- 1 tomato seeded and diced
- 1 Onion diced ¾ inch cubes
- 2 Green onions sliced
- 1 chorizo sausage casing removed
- ½ cup Hollandaise Sauce
- 1 tbsp Cajun seasoning
- 1 tsp of seasoning salt
- 2 cups of home fries store bought
- 2 eggs removed from shell

Directions

1. Heat a tabletop fryer to 350°F or a cast iron pan with vegetable oil. Fry potatoes until crispy. You can also air fry at 360°F for 10-15 minutes (until golden brown and crispy)
2. Toss with your favorite seasoning salt.
3. Make hollandaise sauce from scratch or from a packet following the directions.
4. In a pan, add 2 tbsp of oil and sauté the peppers and onion with a couple of dashes of Cajun seasoning. Remove and cook the chorizo in the same pan. Break the chorizo up into small bite-size pieces.
5. Place the home fries into a bowl, top with peppers, onions, and chorizo
6. Bring a small pot of water to a simmer and add 3 tbsp of white vinegar for poaching the eggs. Place the eggs in a small bowl. Drop the eggs into the poaching liquid carefully with a slotted spoon and remove once the eggs are solid white.
7. Top with the poached eggs and ladle over hollandaise sauce. Garnish with some diced tomatoes.