

Italian Breakfast

Disney's Boardwalk Resort

Spoodles

Servings: 6

Ingredients

- 8 oz. Yellow Onion
- 2 oz. Olive Oil
- 2 oz. Basil
- 32 oz. Italian Sausage
- 32 oz. Plum Tomatoes, diced, peeled and seeded
- 32 oz. Diced Potatoes
- To taste Kosher Salt and Black Pepper

Directions

1. Heat olive oil in a medium sauté pan and sauté the onions until translucent.
2. Add the Italian sausage and cook until browned.
3. Add the potatoes, tomatoes, basil and seasonings.
4. Cook for 15 minutes.
5. To assemble the plate, poach two eggs in simmering water until desired doneness.
6. Ladle 6 oz. of the sauce mixture into a bowl.
7. Toast a slice of Focaccia or your favorite bread and place on the sauce.
8. Top with the poached eggs.
9. Garnish with roasted red pepper, shredded parmesan cheese and fresh basil.

