

# Mucho Queso Breakfast Bowl

**Yield:** 8 servings | **Serving Size:** 1 cup potato rounds, 1/4 cup scrambled eggs, 1.5 ounces (#24 scoop) cheese sauce

**Child Nutrition:** 2 meat/meat alternate, 1 cup vegetable (starchy)



## Ingredients

- 12 ounces | Land O Lakes® Mucho Queso™ Jalapeño Cheese Sauce
- 8 cups | Potato rounds, fully cooked
- 12 ounces | Liquid eggs, cooked, scrambled
- Optional | Jalapeño, sliced
- Optional | Green onion, sliced

## Preparation

### STEP 1

Heat Mucho Queso to 165°F and hold warm for service.

### STEP 2

Cook potato rounds according to package directions, hold warm for service.

### STEP 3

Cook liquid eggs in nonstick skillet with 1 tablespoon butter or oil until eggs reach 165°F and are cooked through. Hold warm for service.

### STEP 4

To assemble, place 1 cup potatoes in bowl, top with 1/4 cup scrambled eggs and 1/4 cup (1.5 ounces) cheese sauce. Garnish with jalapeño and green onion, if desired.

## Nutritional Information

Serving Size		1 cup potato rounds, 1/4 cup scrambled eggs, 1.5 ounces (#24 scoop) cheese sauce	
Calories	265 calories	Dietary Fiber	3 grams
Fat	13 grams	Sugars	1 grams
Sat. Fat	5 grams	Protein	10 grams
Trans Fat	0 grams	Vitamin A	277 IU
Cholesterol	141 milligrams	Vitamin C	0 milligrams
Sodium	675 milligrams	Calcium	150 milligrams
Carbohydrates	27 grams	Iron	1.08 milligrams