

# Chipotle Ranch Potato Salad

A creamy ranch-based dressing with a light chipotle pepper finish, tossed with cubed potatoes, black beans, fresh green peppers, and corn.

## CHIPOTLE BREAKFAST HASH

- 2 ½ lbs. (5 cups) *Mrs. Gerry's Chipotle Ranch Potato Salad*
- 8 oz. (½ lb.) ground sausage, browned, and drained (optional)
- 4 oz. (1 cup) cheddar cheese, shredded
- 6 eggs

Preheat oven to 400°F. In a large cast-iron or other ovenproof skillet, heat *Mrs. Gerry's Chipotle Ranch Potato Salad* over medium-high heat, stirring occasionally until potatoes are lightly browned (10 - 12 minutes). Remove from heat and stir in sausage and cheese. With the back of a spoon, make three wells in the potato mixture; break 2 eggs into each well. Bake in the preheated oven 15 - 20 minutes until eggs are set and the internal temperature reaches 165°F. Serve immediately or maintain dish temperature at 165° to 180°F. Makes 6 to 8 servings.



**TO ONE (5 LB.) CONTAINER OF MRS. GERRY'S CHIPOTLE RANCH POTATO SALAD, TRY ANY ONE OF THE FOLLOWING OPTIONS:**

- Combine 4 cups shredded rotisserie chicken or pulled pork with *Mrs. Gerry's Chipotle Ranch Potato Salad*.
- Stir in 3 cups (12 oz.) shredded cheese and 1 cup (8 oz.) chopped bacon bits to *Mrs. Gerry's Chipotle Ranch Potato Salad*.
- Serve with fresh, warm tortillas.