

SMOKEY DENMARK'S

INGREDIENTS

- 1 (16 ounce) package **Smokey Denmark's Kielbasa with Jalapeño and Cheese** sausage, halved lengthwise
- 1 (32 ounce) package frozen tater tots (room temperature)
- Fried eggs (1 per waffle)
- Shredded colby jack cheese
- Diced scallions
- Favorite ranchero or verde sauce

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SHANE'S TATER TOT WAFFLE

PREP	COOK TIME	SERVES
10 min	20 min	4 to 6

DIRECTIONS

Heat a regular or Belgian waffle iron. Arrange tater tots in an even layer across the entire surface of the waffle iron; pile another handful or two of tots if using a Belgian waffle iron. Sprinkle with salt. Press down on lid to close and cook waffle until golden brown, 6-10 minutes depending on your iron.

While the waffle is cooking, brown the sausage and fry the eggs.

Top the waffle with cheese, sausage, scallions, two fried eggs and your favorite ranchero or verde sauce.

WE RECOMMEND

1 (16 ounce) package **Smokey Denmark's Kielbasa with Jalapeño and Cheese** sausage



Enjoy