ACORN SQUASH BREAKFAST BOWL

Yield: 2 servings Prep Time: 35 minutes Cook Time: 10 minutes Total Time: 45 minutes

INGREDIENTS:

1 leftover acorn squash, halved and cooked

½ cup prepared tater tots or hash browns

½ cup Roth Grand Cru®, shredded

2 eggs, over easy or scrambled

3 ounces leftover ham or bacon, chopped Tomatillo salsa (optional)

MFTHOD:

Preheat oven to 375 degrees.

In each squash, place tater tots or hash browns. Top with Roth Grand Cru

Bake until cheese is browned (approx. 10 minutes).

Top with egg, chopped ham or bacon and tomatillo salsa (optional).

