

# Everything Bagel Beach Breakfast Sandwich

## with Homemade Yogurt Chipotle Sauce

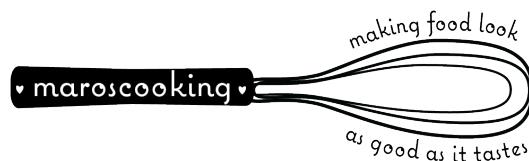
### Ingredients to serve 2

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- ➲ 4 eggs, beaten well
- ➲ 1 small onion, thinly sliced
- ➲ 4 turkey sausages
- ➲ 4 slices cheddar cheese or other preferred cheese
- ➲ 1 c roughly chopped kale
- ➲ 6 cherry tomatoes, sliced in half
- ➲ 1 Tbsp olive oil
- ➲ 1 Tbsp butter
- ➲ Penzey's Smoky Salt

#### Yogurt Chipotle Sauce:

- ➲ 2 Tbsp plain Greek yogurt
- ➲ 1 tsp adobo sauce
- ➲ 1/2 tsp cumin
- ➲ 1/2 tsp kosher salt
- ➲ fresh cracked pepper



#### Directions:

Combine all ingredients for the yogurt chipotle sauce in a small bowl. Whisk to combine and set aside.

In a medium skillet, heat olive oil, and add sliced onions. Season with salt and pepper and cook on medium high until slightly charred and tender, stirring constantly for about 5-7 minutes. Add kale and tomatoes for the final minute to wilt kale and warm tomatoes. Set vegetables aside.

In the same skillet, cook turkey breakfast sausages according to package directions. Once cool enough to handle, slice sausage in half lengthwise.

In a large, non-stick skillet, pour beaten eggs in a thin layer to cover bottom of the pan. Cook on medium low, so egg cooks through without browning on the bottom. Gently fold the egg over and divide it in two.

Toast bagels, and assemble sandwich by placing a slice of cheese on bagel half, followed by half of eggs, half of sausages, followed by vegetable mixture, sauce and second slice of cheese. Top with bagel half and wrap in parchment or foil to keep warm if transporting, slicing in half if desired.

Serve with fresh fruit and juice.