

Profit Potential		
Food Cost	Menu Price	Profit
\$2.90	\$6.99	\$4.09

Avocado Hash Browns



Item Description	Amount	Cost
Lemon Juice	1/2 tbsp	\$0.10
AvoMex Diced Avocado	8 oz	\$0.53
Lamb Weston Frozen Hash Browns	1 1/2 lbs	\$1.15
ECOO Canola Oil	1/4 cup	\$0.22
McCormick Ground Black Pepper	To taste	--
Upstate Farms Sour Cream	6 tbsp	\$0.45
Prepared Tomato Salsa for Garnish	3 tbsp	\$0.45
Chopped Cilantro for Garnish	1 tbsp	--

Gently mix lemon juice with avocado; reserve. In a large frying pan, cook potatoes in hot oil, turning frequently, until tender and lightly browned, about 5 minutes. Gently fold avocado into hash browns and continue cooking until well browned, about 3 minutes. Top each serving with 1 tbsp sour cream and 1/2 tbsp salsa. Sprinkle each with 1/2 tsp cilantro.

