



RKF Recipes

Smokin' Chipotle Pepper Sauce

Where there's smoke, there's fire! Our Smokin' Chipotle Pepper Sauce packs medium heat with its blend of chipotle peppers and spices for a flavor your taste buds can tolerate!

Mexican Frittata (makes 4 – 6 servings)

Ingredients

- 4 to 6 eggs, whisked
- 4 scallions, diced
- 1/4 cup red bell pepper, diced
- 1 cup par-boiled red potatoes, diced
- 1 clove garlic
- 2 tablespoons olive oil
- 1 teaspoon Smokin' Texas Gourmet Garlic Salt and Pepper seasoning
- 2 tablespoons Smokin' Texas Gourmet Smokin' Chipotle Sauce (or more to taste)



Directions

1. Pre-heat oven to 400° Fahrenheit.
2. Heat the olive oil over medium heat in a large, oven-safe sauté pan. Add the scallions, peppers, potatoes and garlic. Sprinkle with Smokin' Texas Gourmet Garlic Salt and Pepper.
3. Cook the vegetables until tender, about 5 minutes.
4. Add the beaten eggs to the pan, initially stirring the mixture slightly to combine all of the ingredients. Cook until the bottom is set.
5. Remove the pan from the stove and place it in the oven to finish cooking until the top is set, about 5 to 8 minutes.
6. Remove the pan from the oven and allow the frittata to rest for several minutes.
7. Cut the frittata into wedges, sprinkle with Smokin' Texas Gourmet Smokin' Chipotle Sauce and serve.

