

Raspberry Pineapple Chipotle Pepper Sauce

Ingredients: Wild Raspberry, Pineapple, Candied Fruit, Balsamic Vinegar, Onions, Garlic, Ginger, Honey, Kosher Salt, Sugar, Onion Powder, Granulated Garlic, Olive Oil.

Rating: Not Rated Yet

Price

Price with discount \$10.99

Sales price \$10.99

Discount

Tax amount

[Ask a question about this product](#)

Manufacturer[Catch A Fire](#)

Description

Raspberry Pineapple Chipotle Pepper Sauce

Indulge in the exquisite blend of sweet and smoky flavors with Raspberry Pineapple Chipotle Pepper Sauce. This unique hot sauce features the vibrant taste of Wild Raspberry and Pineapple, perfectly balanced with the smoky heat of Chipotle Peppers. The addition of Candied Fruit and Balsamic Vinegar brings a delightful complexity, while savory notes of Onions, Garlic, and Ginger enhance the flavor profile. Sweetened with Honey and Sugar, and seasoned with Kosher Salt, Onion Powder, and Granulated Garlic, this sauce is finished with a touch of Olive Oil for a smooth texture. Perfect for adding a bold kick to any dish, Raspberry Pineapple Chipotle Pepper Sauce promises to elevate your culinary creations with its harmonious blend of flavors.

Raspberry Pineapple Chipotle Breakfast Burrito

Ingredients:

- 4 large eggs
- 2 tablespoons Raspberry Pineapple Chipotle Pepper Sauce (adjust to taste)

Raspberry Pineapple Chipotle Pepper Sauce

- 1/4 cup diced bell peppers (any color)
- 1/4 cup diced red onion
- 1/4 cup cooked and crumbled sausage or bacon
- 1/4 cup shredded cheddar cheese
- 2 tablespoons milk or cream
- 2 tablespoons olive oil or butter
- 4 large flour tortillas
- 1 avocado, sliced
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Prepare the Vegetables and Meat:** In a large skillet, heat the olive oil or butter over medium heat. Add the diced bell peppers and red onion, and sauté until they are tender, about 3-4 minutes. Add the cooked sausage or bacon and continue to cook for another 2-3 minutes until heated through.
2. **Beat the Eggs:** In a bowl, whisk together the eggs, milk or cream, and Raspberry Pineapple Chipotle Pepper Sauce. Add salt and pepper to taste.
3. **Cook the Eggs:** Pour the egg mixture into the skillet with the vegetables and meat. Let the eggs sit for a few seconds, then gently stir and fold the eggs as they cook, creating soft curds. Continue to cook until the eggs are scrambled to your desired consistency. Remove from heat.
4. **Assemble the Burritos:** Warm the flour tortillas in a dry skillet or microwave until pliable. Divide the scrambled egg mixture evenly among the tortillas. Sprinkle with shredded cheddar cheese and add avocado slices.
5. **Roll the Burritos:** Fold in the sides of each tortilla and roll them up tightly to form burritos.
6. **Serve:** Serve the Raspberry Pineapple Chipotle Breakfast Burritos with fresh cilantro and lime wedges for an extra burst of flavor.
7. **Enjoy:** Enjoy the sweet, smoky, and spicy flavors of the Raspberry Pineapple Chipotle Breakfast Burrito!

This Raspberry Pineapple Chipotle Breakfast Burrito is sure to kickstart your day with its bold and delicious flavors. Enjoy your culinary adventure with every bite! ?????

Reviews

There are yet no reviews for this product.

// //