

Classic Shaka Hawaiian Breakfast

A vibrant plate inspired by island flavors - combining sweet, savory, and hearty ingredients for a satisfying tropical breakfast.

Ingredients (Serves 2)

- 2-4 slices of Portuguese sausage or Spam (traditionally Spam), sliced and pan-fried
- 1 cup white jasmine rice (cooked and hot)
- 2 large eggs, sunny-side-up or scrambled
- 1/2 cup pineapple chunks or slices (fresh or canned)
- 1 small banana, sliced
- Optional: Toasted coconut flakes for garnish
- Optional: Soy sauce for rice
- Optional: Crushed macadamia nuts for garnish and crunch
- Optional: Fried sweet potato cubes as a side dish
- Optional: Taro hash for additional island flavor

Instructions

Prepare rice: Cook or reheat jasmine or sticky rice and keep warm.

Fry sausage or Spam: In a non-stick skillet over medium-high heat, brown the sausage or Spam slices until crispy on both sides.

Cook eggs: In a separate pan, cook eggs to your preference - sunny-side-up is traditional, but scrambled or over-easy works well too.

Warm fruit (optional): In a lightly oiled skillet, warm pineapple chunks and lightly brown. Then add banana slices and brown slightly to enhance flavor and caramelization.

Assemble plate: Scoop rice onto a plate, top with eggs, fried sausage or Spam, pineapple, and banana.

Add garnishes: Sprinkle with toasted coconut, crushed macadamia nuts, or a drizzle of soy sauce for extra island flavor.

Serve: Plate hot with optional sides like taro hash or fried sweet potatoes.

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