

Sandwiches

Eggs Benedict Sandwiches

Southern Living Test Kitchen

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Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 25 minutes

1 loaf (12 ounce) French bread, cut in half horizontally

Hollandaise Dressing (see recipe under sauces)

10 slices Canadian bacon, cooked

8 large eggs, fried

4 slices (1 ounce) Colby cheese

2 cups baby spinach, loosely packed

salt (to taste)

pepper (to taste)

Scoop out the soft bread from the center of each bread half, leaving a 1/2-inch-thick shell to make filling the sandwich easier. (Reserve the soft bread for another use.)

Spread the inside of the bread shells with Hollandaise Dressing.

Place the Canadian bacon on the bottom bread shell.

Place the eggs on top of the Canadian bacon.

Put the cheese atop the eggs.

Layer the spinach on the cheese

Season with salt and pepper.

Place the remaining bread shell on top.

Cut into sandwiches.

Per Serving (excluding unknown items): 1016 Calories; 55g Fat (49.0% calories from fat); 64g Protein; 64g Carbohydrate; 3g Dietary Fiber; 567mg Cholesterol; 2514mg Sodium. Exchanges: 4 Grain(Starch); 7 1/2 Lean Meat; 6 1/2 Fat.