
Eggs Benedict with Sautee'd Hash Browns

Publix.com

Servings: 4

Start to Finish Time: 25 minutes

Crumpets are similar to English muffins. Look for them in the dairy section.

Cooking Sequence:

*** Prepare the potatoes and begin to cook - 5 minutes.*

*** Prepare the eggs benedict and serve - 20 minutes.*

EGGS BENEDICT

1 tablespoon white vinegar

1 cup whole milk

1 packet (9 ounce) hollandaise sauce mix

4 tablespoons butter

4 crumpets

1/8 teaspoon Tabasco sauce

1 teaspoon lemon juice

salt (to taste)

pepper (to taste)

4 slices Canadian bacon

4 eggs

4 tablespoons sliced black olives (optional)

HASH BROWNS

2 tablespoons butter

1 package (20 ounce) refrigerated hash brown potatoes

1 teaspoon seasoned salt

For the eggs benedict: Fill a medium saucepan 3/4 full of water. Add the vinegar. Cover and bring to a boil on high heat.

Place the milk and hollandaise sauce mix in a microwave-safe bowl. Whisk until smooth.

Add the butter. Microwave on high for 5 to 6 minutes or until the sauce thickens, stirring twice.

Toast the crumpets until lightly browned. Place on serving plates.

Add the Tabasco, lemon juice, salt and pepper to the hollandaise. Whisk until blended. Cover. Set aside.

Place the Canadian bacon on a microwave-safe plate (may be paper). Microwave on high for 25 seconds and place on top of the crumpets.

Break one egg at a time into a one-cup measuring cup. Slowly pour into boiling water (repeat until all of the eggs are in boiling water). Boil for 3 to 4 minutes for soft-poached eggs. (Note: For firmer eggs, cook an additional 1 to 2 minutes.)

Using a slotted spoon, remove the eggs from the water, allowing excess water to drip off. Place on top of the bacon.

Pour the hollandaise sauce over the eggs. Garnish with black olives, if using. Serve.

For the hash browns: Preheat a large saute' pan on medium-high for 2 to 3 minutes.

Place the butter in the pan and swirl to coat.

Add the potatoes and sprinkled with seasoned salt. Cook for 20 minutes, stirring every 3 to 4 minutes to brown evenly. Serve.

Breakfast

Per Serving (excluding unknown items): 487 Calories; 27g Fat (49.2% calories from fat); 20g Protein; 43g Carbohydrate; 2g Dietary Fiber; 281mg Cholesterol; 1737mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 0 Other Carbohydrates.