

## Southwest Benedict with Green Chile Hollandaise

Average user rating: ★★★★★ (from 1 user(s))



Eggs benedict topped with green chile hollandaise for a Latin flair!

Yield	107 oz benedict + 2 cups sauce (16/7-3/4oz servings)
Serves	16
Preparation time	10 minutes
Cooking time	10 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
16	oz	2 cups		<a href="#">Minor's® Hollandaise Sauce Gluten Free 12x24oz (Pouch)</a>	prepared
2	oz	1/4 cup		<a href="#">Minor's® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</a>	
35	oz	32 each		Eggs	
40	oz	16 each		English Muffin	split, toasted
32	oz	2 lbs		Chorizo sausage, raw	grilled, hot

### Preparation Steps

- Whisk together Hollandaise and Fire Roasted Poblano Flavor Concentrate. Reserve.
- Bring a heavy bottomed pot of water to a boil; reduce to a simmer. Crack eggs into individual ramekins, and add one at a time to the simmering water. Poach for 7-9 minutes or until desired doneness is reached.
- While the eggs are cooking, arrange the grilled chorizo on the English muffins. Remove the poached eggs from the pot with a slotted spoon. Be sure to remove any excess moisture. Place egg on top of the chorizo.
- Top with green chile hollandaise.

### Chef's tip

Serve with a side of fruit and whole grain biscuits for a balanced meal.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	533.7
Energy (Kj)	2282.2
Protein (g)	25.8
Carbohydrate, total (g)	20.8
Fats, total (g)	37.8
Sugars, total (g)	1.5
Fats, saturated (g)	15
Fiber, total dietary (g)	0.9
Sodium (mg)	1109.2
Calcium (mg)	44
Cholesterol (mg)	348.9
Iron (mg)	3.4
Vitamin A (µg_RAE)	188.4
Vitamin C (mg)	5.2



## Creative Food and Beverage Solutions

*The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.*