



# EGGS BENEDICT WITH HASH BROWNS



4 Cavendish Farms Traditional Hash Brown Patties

4 eggs

4 slices black forest ham

1 avocado, thinly sliced

½ cup hollandaise sauce

2 tsp fresh chives, finely chopped

**A crispy twist to a breakfast staple! A classic Eggs Benedict on premium hash brown patties will have customers craving for more.**



## DEEP FRY HASH BROWN PATTIES

TEMP: 350°F (180°C) COOK TIME: 3 min. YIELD: 4 servings

- 1 Bring a small saucepan with acidulated water to a simmer over medium heat.
- 2 Carefully add eggs to saucepan and gently cook until yolks reach your preferred doneness.
- 3 Place patties into fryer at 350°F (180°C) and fry for 3 minutes.
- 4 Place 2 patties on each plate and top with black forest ham, sliced avocado and poached eggs.
- 5 Ladle warm hollandaise over the eggs and garnish with chives.

### MENU INNOVATION

Add a twist to a breakfast staple.

### SIMPLY DELICIOUS

This menu concept is simple and easy to execute, and uses common back-of-house ingredients!

### GET CREATIVE

Take your eggs benedict to a new level!

\* Source: Datassential MENUTRENDS, data as of year ending Q1 2024.

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