

CAPRESE EGGS BENEDICT

MightyVine®



45 min

10 min
PREP.

35 min
COOKING



4



medium

INGREDIENTS

For the Benedict:

- 2 MightyVine® Tomatoes On-the-Vine, sliced
- 8 large eggs
- 8 basil leaves
- 4 English muffins, halved and toasted
- 1 ½ **tbsp** white vinegar
- 4 **tsp** chives, chopped
- Sea salt & pepper, to taste

For the Hollandaise sauce:

- 3 large egg yolks
- 200 **g** unsalted butter, melted
- 2 **tbsp** lemon juice
- Salt & pepper, to taste

DIRECTIONS

- 1 Place tomatoes on a plate, drizzle with 1 tablespoon vinegar and season with salt and pepper. Set aside.
- 2 For the sauce, boil water in a pot and place a large bowl over top of the pot. Reduce heat so the water is at a light simmer.
- 3 In the large bowl, add egg yolks, lemon juice, and butter, stirring constantly using a whisk. Once consistency has changed to a thick sauce, season with salt & pepper and set aside.
- 4 To poach the eggs, heat a pot of water until bubbles form on the bottom of the pan but the water is not yet boiling. Add in remaining vinegar and stir the liquid so that it moves in a circular motion.
- 5 One at a time, crack the eggs into a small bowl, then gently drop into the center of the moving liquid in pot. Cook one at a time and let cook for about 4 minutes. Scoop the egg out and carefully set aside. Do this for all eggs.
- 6 To assemble, place a tomato slice on each English muffin half. Add a basil leaf, egg, and a generous drizzle of the sauce. Season with salt and pepper, top with fresh chives, and serve immediately.

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GREENHOUSE
GROWN