



## *Avocado Eggs Benedict*



### **Ingredients:**

- 2 English muffins
- 4 slices bacon
- 1 avocado
- Salt
- Pepper
- 4 eggs

### **Method:**

1. Heat a sauce pan with 2 inches of water to a simmer.
2. Split the English muffins in half and toast until browned.
3. Cook the bacon to a crisp and set aside.
4. Cut the avocado in half, remove the pit, and scoop the flesh into a bowl.
5. Add a pinch of salt and mash with a fork.
6. Spread the avocado over the toasted English muffin halves and top with the bacon.
7. Crack 1 egg at a time into a separate small bowl or cup. Stir the simmering water with a spoon and gently pour the egg into the swirling water. Repeat with the second egg (I poach two at a time).
8. Cook the eggs for 2 ½ minutes, until the whites are cooked through. Remove with a slotted spoon and let drain for a minute before placing on top of the bacon.
9. Cook the remaining two eggs and serve seasoned with salt and pepper.

## *Chipotle Hollandaise Sauce*

### **Ingredients**

- 2 egg yolks
- Juice of ½ lemon
- Pinch of Salt
- 1 chipotle + 1 Tbsp adobo sauce (from canned chipotles in adobo)
- 1 stick of butter, melted

### **Method:**

1. Place egg yolks, lemon, salt, chipotle, and adobo sauce in the blender.
2. Blend for 30 seconds before streaming in the melted butter
3. Serve immediately.