















# The Ultimate Smoked Salmon Eggs Benedict

## with Montreal-Spiced Roasted Potatoes

Discovery Special 30 Minutes



 Smoked Salmon 100 g   200 g	 Egg 4   8
 Ciabatta Roll 2   4	 Arugula and Spinach Mix 28 g   56 g
 Mayonnaise 2 tbsp   4 tbsp	 Lemon 1   2
 Garlic Spread 2 tbsp   4 tbsp	 Yellow Potato 400 g   800 g
 Montreal Spice Blend 1 tbsp   2 tbsp	 Chives 7 g   14 g
 Capers 30 g   60 g	 White Wine Vinegar 2 tbsp   4 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Roast potatoes

• Before starting, wash and dry all produce.

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes, Montreal Spice Blend** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet.
- Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.

2



### Prep

- Thinly slice **chives**.
- Drain **capers**, then pat dry with paper towels.
- Zest, then juice **half the lemon**. Cut the **remaining lemon** into wedges.
- Add **8 cups of water** to a medium pot. Bring to a simmer over medium heat.

3



### Toast ciabatta

- Meanwhile, halve **ciabatta rolls**, then spread cut sides with **garlic spread**.
- Add **ciabatta halves** to a unlined baking sheet, cut-sides up.
- Toast in the **bottom** of the oven until golden-brown and toasted, 3-5 min. (**NOTE:** Keep an eye on them so they don't burn!)

4



### Make béarnaise sauce

- Melt **2 tbsp** (4 tbsp) **butter** in a small pot over medium-high heat, then remove the pot from heat.
- While **butter** melts, whisk together **mayo**, **2 tsp** (4 tsp) **lemon juice**, **¼ tsp** (½ tsp) **lemon zest** and **½ tsp** (1 tsp) **vinegar** in a small bowl.
- Gradually whisk in **melted butter** until smooth.
- Add **half the chives**. Season with **salt**, then whisk to combine.

5



### Poach eggs

- Crack **eggs** into 4 small glasses or ramekins. (**NOTE:** Cook in two batches for 4 ppl.)
- Add **remaining vinegar** to the simmering water.
- Using a spoon, swirl water carefully to create a vortex. One at a time, gently add **eggs** to the swirling water.
- Cook, stirring water every few minutes, until **eggs** are soft set, 3-4 min.
- Meanwhile, divide **ciabatta halves** between plates, then top with **arugula and spinach mix** and **smoked salmon**.

6



### Finish and serve

- Once **each egg** has reached its desired doneness, remove from water with a slotted spoon.
- Blot gently with paper towels and add **one egg** to the top of **each dressed ciabatta half**.
- Divide **potatoes** between plates.
- Spoon **béarnaise** over top of **eggs**.
- Top with **capers** and **remaining chives**.
- Squeeze a **lemon wedge** over top, if desired.