















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, preheat the oven to 450°F
- 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 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 softly 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 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.

** Cook to a minimum internal temperature of 74°C/165°F.