



Southwest Style Eggs Benedict

Prep time: Cook Time: Servings: 4

Better For You,Breakfast/Brunch,Corn Tortillas,Casual Dining,Fine Dining,Modern Mexican,Plant-Based Preferences,Breakfast All Day

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Baby Red Potatoes			3 Lbs.
Eggs			16 Each
Lemon		juiced	1/2 Each
Butter			1 Lbs.
Tabasco® Sauce			To Taste
Worcestershire Sauce			To Taste
Jalapeño Pepper			1 Each
6" White Corn Tortillas	10600		4
Medium Yellow Onion		diced	1 Each
Anaheim Chiles		preferably red, diced	2 Each
Nopalitos (cactus leaves)		sliced	
Chorizo			12 Oz.
Vegetable Oil			5 Tbsp.
Cilantro Leaves			8 Each
Salt			To Taste
Pepper			To Taste



Instructions

1. Place potatoes in a 4 quart pot and cover with 3 quarts of cold water, lightly salted. Cover and bring to a boil. Reduce heat and simmer until the potatoes can be easily pierced. Drain potatoes and shock in an ice-water bath to stop the cooking of the potatoes. After the potatoes have cooled throughout, drain and slice into 1/2" slices.
2. FOR HOLLANDAISE: Separate 8 of the eggs, keeping the yolks in a stainless steel insert. Add the lemon juice.
3. Bring the butter to a vigorous boil in a saucepot. Using a hand blender, blend the yolks and lemon juice together. With the blender running, pour in the melted butter at a slow but constant pace. Once all of the butter has been incorporated the hollandaise should be thick and custard-like in texture. Adjust with water if necessary. Finish with a dash of tabasco and a dash of Worcestershire sauce. Set aside.
4. Lightly oil the jalapeño and roast on a char-broiler until the skin begins to blister. Once the skin has blistered all the way around, place in a plastic bag to sweat. After a few minutes in the bag, remove the skin and the seeds, finely mince. Add to the hollandaise.
5. FOR THE TORTILLAS: Cut the 4 tortillas into 8 pieces using a round cookie cutter. Fry in 375 degree F oil until crispy and golden brown. Place on paper towels and set aside.
6. FOR THE POTATOES: Add 3 Tbs of oil to a skillet over medium heat. Add the potatoes and season with salt and pepper. Turn potatoes over once they have browned. Add onion, peppers and nopalitos and cook for another 5 minutes. Turn once more and continue to cook for another 5 minutes or until potatoes are golden brown. Remove from heat.
7. FOR THE CHORIZO PATTIES: Form the chorizo into 8 small patties about 1 1/2 oz per patty. In a skillet over medium heat, add 2 Tbs of oil and begin cooking the chorizo patties. Cook 3 to 5 minutes on each side until done.
8. FOR THE EGGS: Bring 1 1/2 quarts of water to a simmer (180 degrees F). Drop in the remaining eggs and poach to the desired temperature, about 3 to 4 minutes.
9. TO ASSEMBLE: Place 2 of the tortillas in the center of the plate. Place one chorizo patty on each tortilla. Using a slotted spoon place one egg on each of the patties. Finish by topping the eggs with the hollandaise and surround the benedict with the potatoes. Garnish with a cilantro leaf and serve.
10. *Nopalitos (cactus leaves) from a jar may be used and can be found at most major grocers in the Latin section.

