



Chilaquiles Eggs Benedict

Yield: 10 servings

Ingredients:

For the Chilaquiles Base:

2 (14.5-ounce) cans fire roasted diced tomato with green chili
14 6-inch corn tortillas
2 cups Mexican four cheese blend

For the Green Chili Hollandaise:

4 egg yolks
2 teaspoons lemon juice
1 teaspoon kosher salt
1 pinch cayenne pepper
1/2 cup melted butter, warm
2 cups your favorite green chili sauce (I used a mild green enchilada sauce)

For the Eggs Benedict:

10 eggs, poached
16 ounces JENNIE-O[®] Roasted Thigh Meat, #2149-02
Freshly ground pepper
Chopped fresh parsley for garnishing

Directions:

1. Preheat oven to 400°F. Place pot roast in pan with 2" high sides and place in oven. Heat pot roast until internal temperature reaches 140°F, as measured by a meat thermometer. When done, remove from oven and shred turkey. Keep warm.
2. Place fire roasted diced tomatoes with green chili in a food processor and pulse chop a few times until the tomatoes are not chunky anymore, do not puree them.
3. Spray a 8X10" baking sheet with cooking oil and line it with 8 corn tortillas, ensuring that there are no gaps. Spread 1/3 of the tomatoes and chili mixture on the tortillas and add 1/3 cup cheese. Repeat the process until all the Chilaquiles base ingredients are used.
4. Bake for 10 minutes or until the cheese has completely melted and the tomato and chili mixture has soaked into the tortillas. Let cool.
5. While the Chilaquiles base is in the oven, start making the Hollandaise sauce by combining the egg yolks, lemon juice, salt and cayenne pepper. Whisk over double boiler until doubled in volume. Keep your heat moderate to avoid curdling the yolks.
6. Remove from heat and slowly drizzle the warm melted butter in as you whisk until all butter has been incorporated in the sauce.
7. Keeping the sauce warm, and add green chili sauce and stir until blended.
8. Poach 10 eggs and place them in cold water to stop them from cooking.
9. Cut the Chilaquiles base into 10 circles with a biscuit cutter. Prepare two serving plates and place two pieces of the base on each plate.
10. To assemble the eggs benedict, top each base with shredded turkey, followed by a poached egg. Drizzle with green chili hollandaise. Repeat to finish the other three eggs benedict.
11. Sprinkle with freshly ground pepper and chopped fresh parsley. Serve with your favorite Pico de Gallo.

Recipe and photo courtesy of Jennie-O