

Avocado Eggs Benedict

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I have seen this on Menus listed as California eggs Benedict. It is a fresh twist on the classic eggs Benedict. Serves four people.

Ingredients:

4 eggs
2 English muffins, toasted
4 slices provolone cheese or pepper jack cheese
4 sliced bacon, cooked
1 avocado, peeled, pitted, sliced
Basic tomato sauce, heated, as needed

Directions:

Poach the Eggs:*

1. Bring a large pot of water to a boil. Add 2 tablespoons vinegar and plenty of salt.
2. Turn down the pot to a slow simmer and stir to create a tornado in the center.
3. One at a time drop the eggs into the center of the tornado.
4. Let the eggs cook until the white is cooked but the yolk is still runny.
5. Remove with a slotted spoon and set aside.

To Assemble:

1. Place a slice of cheese over the English muffin and melt in the microwave or under a broiler.
2. Next top with bacon, then avocado, then the egg.
3. Finish by topping with hot tomato sauce.

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