

Eggs Benedict in a Hash Brown Nest

Prep time: 30 mins Cook time: 15 mins Total time: 45 mins
Serves: 72

Ingredients

- 1 carton (1.125 lbs.) Idahoan® Fresh Cut Hash Browns with Seasoning (prepared according to 10 minute refresh instructions)
- 3½ quarts hot water (water should be between 180°F to 190°F)
- 4½ pounds pasteurized egg whites (whisk the egg whites until frothy before folding into the shreds)
- 9 pounds Canadian bacon (thinly sliced)
- 72 each whole eggs (poached as needed for assembly)
- 3 quarts prepared Hollandaise sauce

Instructions

1. Open the carton of Idahoan® Fresh Cut Hash Browns with Seasoning, add the hot water to the fill line of the carton, and close. Or if rehydrating the potatoes in a bowl, add the 3.5 quarts of water, cover, and allow the potatoes to rehydrate for 10 minutes.
2. Let stand at room temperature for 30 minutes, then drain. Place the drained shreds onto a paper towel to remove any excess liquid. Then place into a bowl and add the whisked egg whites, folding them together.
3. Spray a muffin tin liberally with pan spray. Place three ounces of the shred and egg mixture into each cup, using a spoon to form the cup in the muffin tin. Place into a 400°F oven and bake 10-15 minutes until golden brown. While baking heat the Canadian bacon and hold for assembly.
4. Once the shred cups are baked, assemble by placing the Canadian bacon and poached egg inside the cup. Finished with the hollandaise sauce and serve.

Nutrition Information

Calories: 150 Fat: 6g Carbohydrates: 2g Sodium: 548mg Protein: 21g Cholesterol: 213mg

Recipe by Idahoan® Foods - Foodservice at <https://idahoanfoodservice.com/?p=10034>