

MACHEESMO

Green Eggs & Ham

by Nick

Serves: Serves 2. **Prep Time:** 10 mins **Cook Time:** 15 mins **Total Time:** 30 mins

Just a moment please...



Helpful Equipment:



This is a grown up version of green eggs and ham made in benedict form with a light avocado hollandaise sauce and fresh herbs. Thanks Sam-I-Am!

Avocado Hollandaise inspired by this Food & Wine recipe (<http://www.foodandwine.com/recipes/avocado-hollandaise>).

Ingredients

Green Hollandaise Sauce:

- 1/2 avocado
- 1/2 lemon, juice only
- 1/2 teaspoon paprika
- Pinch salt and pepper
- 2 tablespoons fresh parsley
- 1/3 cup hot water
- 4 tablespoons melted butter or olive oil

Other stuff:

- English muffins, toasted
- Ham steak, seared
- 4 eggs, poached
- White vinegar
- Parsley, garnish

Directions

For sauce, add avocado, lemon juice, hot water and seasonings to a blender and pulse a few times. Then, with the blender running, slowly drizzle in olive oil or butter. Then add fresh parsley. If sauce seems too thick you can add more water. Set aside for later.

Toast English muffins and sear ham in a skillet with a little olive oil.

For poached eggs, add a few inches of water to a wide pan with a glug of vinegar. Bring it to a light simmer. Crack in eggs gently and cook for about 3 minutes until whites are set in the eggs, but yolks are still soft.

Remove eggs and drain on some paper towels.

Place seared ham on toasted english muffins and top with poached eggs. Pour over green hollandaise and fresh parsley. Eat immediately!

This delicious recipe was brought to you by **Macheesmo**. Read the full post at <https://wp.me/pkSYO-f2E>.

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