

Carnitas Benedict



Ingredients:

| Name | Portion Size |
|-------------------|---|
| English Muffin | 1 (split and toasted) |
| Avocado | 1/2 |
| Carnitas | 3 oz (vol) |
| Chipotle Sauce | 1 oz |
| Poached Eggs | 2 |
| Hollandaise Sauce | 2 oz |
| Sides | Choice of Hash browns, Grits or Fresh Fruit |
| Cajun Seasoning | Garnish |

Quality Tip

Make sure Hollandaise sauce is bright and fresh. If sauce is dull and brown, the taste will reflect its color.

Food Safety Tip

If hollandaise is reheated, it must be reheated to 165 degrees Fahrenheit.

Profit Tip

Use only a 1 oz ladle for the Hollandaise sauce. This will prevent over portioning.

Cooking Instructions:

Place 3 oz of carnitas on a 350 degree grill. Once pork is crispy flip and baste with 1 oz of chipotle sauce. Begin poaching 2 eggs. Once the eggs have begun poaching split 1 English muffin and toast both halves (they may need to be toasted twice). Poached eggs are done after 2.5-3 minutes.

Plating Instructions:

Once eggs are done cooking, assemble benedict by placing both halves of the English muffin, cut side up on a large plate. Top english muffin with 1/4 smashed avocado and then carnitas. Then top each with one poached egg and ladle 1 oz. of hollandaise sauce over each egg. Served with the guest's choice of side. Garnish benedict with a pinch of cajun seasoning over the top of the hollandaise.