



BENEDICT POACHED EGGS

Serves: 10
 Serving Size: 1 egg
 Prep: 10 minutes
 Cook: 5 minutes

10 large eggs
 30 tbsp. water, divided
 Slices of brioche, English muffins,
 and assorted savory breads
 2 cups Tarragon Sauce (recipe below)
 ½ cup Canadian bacon, finely chopped
 ¼ cup fresh chive, minced
 ¼ cup pimento, minced

1. Place Egg Inserts in Microwave Breakfast Maker. Pour 3 tbsp. of water into each Egg Insert; water fill line should be completely covered.
2. Crack 1 egg into each Egg Insert.
3. Place cover on Microwave Breakfast Maker. Microwave on high power 50 seconds or until desired doneness. Transfer to a chaffing dish with 1" / 2.5 cm of warm water in the food dish. Repeat with remaining eggs.
4. Serve warm with brioche or English muffins; top with our Tarragon Sauce, Canadian bacon, fresh chive, and pimento.



BENEDICT POACHED EGGS

Serves: 10
 Serving Size: 1 egg
 Prep: 10 minutes
 Cook: 5 minutes

10 large eggs
 30 tbsp. water, divided
 Slices of brioche, English muffins,
 and assorted savory breads
 2 cups Tarragon Sauce (recipe below)
 ½ cup Canadian bacon, finely chopped
 ¼ cup fresh chive, minced
 ¼ cup pimento, minced

1. Place Egg Inserts in Microwave Breakfast Maker. Pour 3 tbsp. of water into each Egg Insert; water fill line should be completely covered.
2. Crack 1 egg into each Egg Insert.
3. Place cover on Microwave Breakfast Maker. Microwave on high power 50 seconds or until desired doneness. Transfer to a chaffing dish with 1" / 2.5 cm of warm water in the food dish. Repeat with remaining eggs.
4. Serve warm with brioche or English muffins; top with our Tarragon Sauce, Canadian bacon, fresh chive, and pimento.

TARRAGON SAUCE

Serving Size: ¼ cup
 Prep: 10 minutes

4 egg yolks
 1 tsp. grainy mustard
 1 cup canola oil
 Juice of 1 lemon
 2 tbsp. water
 2 tbsp. tarragon, minced
 ½ small garlic clove, crushed
 ½ tsp. coarse kosher salt

1. In the base of the Power Chef® System with paddle attachment, blend together egg yolks and mustard. While blending, slowly stream in oil through the funnel attachment; mixture will thicken. Blend in lemon juice.
2. Transfer mixture to a small bowl. Stir in water, tarragon, garlic, and salt. Add additional lemon juice, salt, and pepper to taste. Serve at room temperature atop Poached Eggs.

TARRAGON SAUCE

Serving Size: ¼ cup
 Prep: 10 minutes

4 egg yolks
 1 tsp. grainy mustard
 1 cup canola oil
 Juice of 1 lemon
 2 tbsp. water
 2 tbsp. tarragon, minced
 ½ small garlic clove, crushed
 ½ tsp. coarse kosher salt

1. In the base of the Power Chef® System with paddle attachment, blend together egg yolks and mustard. While blending, slowly stream in oil through the funnel attachment; mixture will thicken. Blend in lemon juice.
2. Transfer mixture to a small bowl. Stir in water, tarragon, garlic, and salt. Add additional lemon juice, salt, and pepper to taste. Serve at room temperature atop Poached Eggs.

Tupperware®

©2017 Tupperware. All rights reserved. 2016-2028-164 EN

Tupperware®

©2017 Tupperware. All rights reserved. 2016-2028-164 EN