



Biscuit Eggs Benedict with Cajun Hollandaise

Stewed Beans & Collards



30-40min



2 Servings

No need to dress up for this posh Southern brunch and no need to stress—thanks to some smart kitchen hacks. We bake buttery and flaky biscuits using our own biscuit mix and top them with sliced tomatoes and poached eggs. Cajun spices flavor hollandaise sauce that we drizzle over top and serve with meltingly soft greens and beans. Brew some coffee and indulge in this special start to the day.

What we send

- 1 bunch collard greens
- 1 plum tomato
- 1 pkt vegetable broth concentrate
- 2 (2½ oz) biscuit mix ^{1,3,6,7}
- 15 oz can pinto beans
- 3 oz hollandaise sauce ^{3,4,7}
- ¼ oz Cajun seasoning

What you need

- garlic
- butter ⁷
- olive oil
- ¼ c milk (optional) ⁷
- kosher salt & ground pepper
- 2-4 large eggs ³

Tools

- rimmed baking sheet
- parchment paper
- microwave
- medium Dutch oven or pot with lid
- medium saucepan

Cooking tip

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Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1020kcal, Fat 60g, Carbs 91g, Protein 30g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

Remove and discard stems from **collard greens**; chop leaves into 2-inch pieces. Thinly slice **tomato**. Finely chop **2 teaspoons garlic**.

Heat **1 tablespoon butter** in microwave until melted, 30-60 seconds.



4. Add beans

Drain **beans**, reserving **¼ cup liquid**. Add **beans, bean liquid, and 2 tablespoons butter** to **pot with collard greens**.

Partially cover and cook over medium-low until liquid is reduced and nicely coats the greens and beans, 10-15 minutes. Season to taste with **salt and pepper**.



2. Start collards

Heat **1 tablespoon oil** in a medium Dutch oven or pot with lid over medium-high. Add **garlic** and **collard greens**. Cook, stirring as needed, until greens are wilted and beginning to tenderize, 3-5 minutes. Add **vegetable broth concentrate** and **½ cup water**. Reduce heat to a simmer (medium to medium-low) and cover. Cook until greens are tender, about 20 minutes.



5. Poach eggs

Fill a medium saucepan with 2 inches of water; bring to a simmer. Crack **1 large egg** into a small bowl.

Stir the simmering water to create a whirlpool and carefully add the egg. Repeat with remaining eggs. Simmer gently until whites are set but yolks are still runny, 2-4 minutes. Transfer poached eggs with a slotted spoon to a paper towel-lined plate.



3. Bake biscuits

Meanwhile, in a medium bowl stir **biscuit mix** with **¼ cup milk or water**. On prepared rimmed baking sheet, drop **biscuit dough** into 2 rounds, about 3-inch wide and 1½-inch tall. Brush **melted butter** over top and season with **a few grinds of pepper**. Bake biscuits on center oven rack until golden brown, 15-17 minutes. Let cool.



6. Assemble & serve

Add **hollandaise** to a small microwave-safe bowl and heat in the microwave until warmed through. Stir in **2 teaspoons Cajun spice**.

Halve **biscuits** horizontally. Top with **sliced tomatoes** and a **poached egg**. Spoon **hollandaise** over **eggs** and serve with **stewed collards and beans** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**