



Eggs Benedict Brunch Bake

with Spinach & Hollandaise



40-50min



2 Servings

We love Eggs Benedict but recreating it at home can be overwhelming— this bake makes it easy! We combine the classic components for savory egg custard and add toasted bread, crispy prosciutto, and spinach. A blanket of melted fontina and a drizzle of ready-to-heat hollandaise sauce tops it off. All of the favorite brunch flavors without the stress! (2p serves 4; 4p serves 8)

What we send

- 2 ciabatta rolls ¹
- 3 oz baby spinach
- $\frac{3}{4}$ oz Parmesan ⁷
- 2 oz prosciutto
- 2 oz shredded fontina ⁷
- 3 oz hollandaise sauce ^{3,4,7}
- $\frac{1}{4}$ oz fresh parsley

What you need

- olive oil
- kosher salt & ground pepper
- 3 large eggs ³
- 1 cup milk ⁷
- butter ⁷

Tools

- rimmed baking sheet
- microplane or grater
- 8x8-inch baking dish

Allergens

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

Nutrition per serving

Calories 440kcal, Fat 28g, Carbs 27g,
Protein 21g



1. Toast bread

Preheat oven to 325°F with a rack in the center. Cut **ciabatta rolls** into 1-inch pieces. Transfer to a rimmed baking sheet in an even layer. Toss with **2 tablespoons oil** and **a pinch each of salt and pepper**. Bake on center oven rack until just starting to crisp, 8-10 minutes.



4. Soak bread & bake

Add **bread, spinach**, and **Parmesan** to bowl with **eggs and milk**. Toss to coat. Let sit for 5 minutes to allow bread to absorb **custard**.

Transfer bread to prepared baking dish. Drape **prosciutto slices** over the top, tucking some of the ends into the bread mixture. Transfer to center oven rack and bake until custard is set and bread is puffed, 25-30 minutes.



2. Wilt spinach

Scatter **spinach** on top of **ciabatta** and return to oven until just wilted, 2-3 minutes more. Allow to cool to the touch.



5. Melt cheese

Remove from oven. Turn broiler on with rack in upper third. Sprinkle top of **brunch bake** with **fontina cheese**. Return to upper oven rack and broil until cheese is golden brown and melted, and **prosciutto** is crispy, 2-4 minutes (watch carefully as broilers vary). Remove from oven and let sit 5 minutes before serving.



3. Prep ingredients

Meanwhile, in a large bowl, mix to combine **3 large eggs**, **1 cup milk**, **1 teaspoon salt**, and **a few grinds of pepper**.

Finely grate **Parmesan**.

Butter an 8x8-inch baking dish.



6. Finish & serve

Transfer **hollandaise** to a microwave-safe bowl and microwave until warmed through, 1-2 minutes (watch closely).

Meanwhile coarsely chop **parsley leaves and tender stems**.

Garnish **bake** with **parsley** and drizzle with **hollandaise**.

Enjoy!