

DINNERLY



Bacon-Swiss Egg Bites Benedict with Prosciutto, Spinach & Hollandaise



2 Servings

Level up your dinner menu with this PremiYUM recipe! Cancel that brunch reservation—the best eggs benedict in town is right at home. We already did the hard work for you with ready-to-heat bacon-Swiss egg bites and creamy hollandaise sauce. All that's left is to layer on thinly sliced prosciutto, steamed spinach, scallions, and a final sprinkle of paprika. We've got you covered!

WHAT WE SEND

- 2 scallions
- 2 ciabatta rolls ²
- 1 box bacon-Swiss egg bites (4 bites/box) ^{3,1}
- 5 oz baby spinach
- 3 oz hollandaise sauce ^{3,4,1}
- 2 oz prosciutto
- ¼ oz paprika

WHAT YOU NEED

- butter ¹
- kosher salt & ground pepper

TOOLS

- microwave

ALLERGENS

Milk (1), Wheat (2), Egg (3), Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 760kcal, Fat 49g, Carbs 51g, Protein 31g

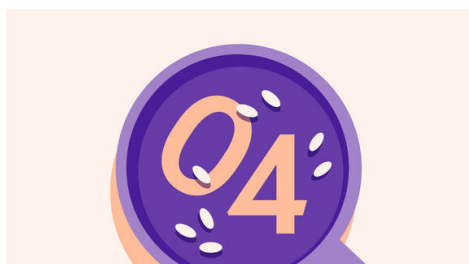


1. Prep ingredients

Thinly slice **scallions**, keeping dark greens separate.

Split **bread** and drizzle cut sides with **oil**. Toast in a toaster or under broiler until golden brown (watch closely as it can burn easily).

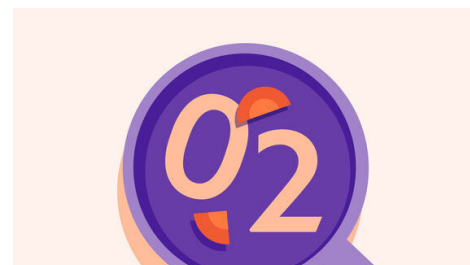
Heat **egg bites** according to package instructions.



4. Assemble & serve

Cut **egg bites** in half, parallel to cutting board, to create 2 rounds each. Divide **spinach** between **bread**. Top with **prosciutto**, **egg bites**, and **hollandaise**.

Serve **egg bites benedict** sprinkled with **paprika** and **scallion dark greens**. Enjoy!



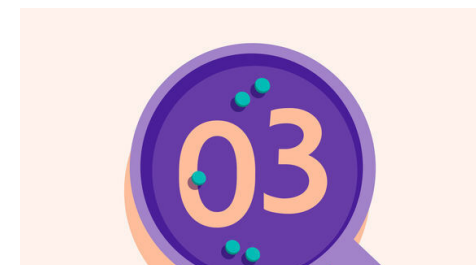
2. Steam spinach

In a medium microwave-safe bowl, toss to combine **spinach**, **scallion whites** and **light greens**, and **1 tablespoon butter**. Tightly cover with plastic wrap; microwave until just wilted, 30–60 seconds. Season to taste with **salt** and **pepper**.



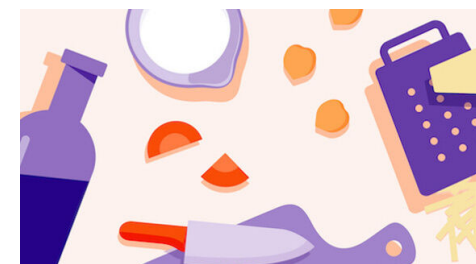
5. ...

What were you expecting, more steps?



3. Warm hollandaise

In a separate small bowl, microwave **hollandaise sauce** until warm, about 1 minute (or cook in a small saucepan over medium heat until warm, 1–3 minutes). Season to taste with **salt** and **pepper**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!