



PROSCIUTTO EGGS BENEDICT

plus Italian Green Salad with Tomato & Balsamic Vinaigrette

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



2 | 4
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



5 tsp | 5 tsp
Balsamic Vinegar



2 tsp | 4 tsp
Dijon Mustard



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



4 | 8
Eggs
Contains: Eggs



2 oz | 4 oz
Mixed Greens



2 oz | 4 oz
Prosciutto



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THERE TOO. SCAN HERE TO GET HELP!

HELLO

PROSCIUTTO

Savory-salty dry-cured Italian ham replaces
Canadian bacon in this updated classic.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 770



POACH COACH

Prefer poached eggs? Pour $\frac{1}{2}$ cup water into each of 2 microwave-safe mugs; microwave for 1 minute. Crack one egg into each mug and tightly cover mug with plastic wrap. Microwave until eggs are cooked to preference, 50-60 seconds more (if needed, continue to microwave until eggs reach desired doneness). Using a slotted spoon, transfer eggs to a paper-towel-lined plate; discard water. Season with salt and pepper. Repeat until all eggs are cooked.

BUST OUT

- Large bowl
- Whisk
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 2 TBSP)
- Sugar ($\frac{1}{2}$ tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)

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1 PREP & TOAST BUNS

- Wash and dry produce.
- Dice **tomato** into $\frac{1}{2}$ -inch pieces. Halve and toast **buns**.



4 COOK EGGS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Once hot, crack **eggs*** into pan and cover. (For 4 servings, you may want to cook eggs in batches.) Fry eggs to preference. Season with **salt** and **pepper**.



2 MAKE DRESSING

- In a large bowl, combine **half the vinegar**, **half the mustard**, **1 TBSP olive oil**, and **$\frac{1}{2}$ tsp sugar** (all the vinegar, 2 TBSP olive oil, and 1 tsp sugar for 4 servings). Season with **salt** and **pepper**.



5 TOSS SALAD

- While eggs cook, add **mixed greens** and **tomato** to bowl with **dressing**. Toss to coat.



3 MAKE SAUCE

- In a small pot, combine **cream sauce base**, **cream cheese**, and **remaining mustard** over medium heat. Cook, whisking, until smooth and thickened, 2-4 minutes.
- Taste and season with a **pinch of salt and pepper** if needed. Remove pot from heat; cover to keep warm.



6 FINISH & SERVE

- Divide **toasted buns**, cut sides up, between plates; top each bun half with a **folded prosciutto slice**, an **egg**, and **sauce**.
- Serve **eggs Benedict** with **salad** on the side.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.