

Tavern Battered® Halibut Benedict



INGREDIENTS

1	Each	<u>Tavern Battered® Haliburger®</u>
1	Each	English Muffins, Split
2		Eggs
2.5	Ounces	<u>Tavern Battered® Halibut Benedict</u>
4	Ounces	Potatoes
2	Ounces	Red Peppers
1	Ounce	Onions

FEATURED PRODUCTS: _

MENU PARTS: Breakfast, Entrees, Sandwiches

Tavern Battered Halibut Fillet on crispy English muffin, topped with two poached eggs and Hollandaise sauce. Serve with home fried potatoes on the side.

DIRECTIONS

1. Toast a split English muffin until crisp. Poach two eggs in salted water for 3 minutes.
2. Take a cooked piece of Tavern Battered® Haliburger , cut in half and place on the muffin. Place the poached eggs on each and ladle over the Hollandaise sauce.
3. Fried Potatoes: Dice potatoes and pan sauté in hot oil with diced onions and red bell peppers. Season with salt and pepper.
4. Serve with home fried potatoes on the side.