



Argentinian Style Mashed Breakfast

Butter Mashed Skin-On potatoes with poached eggs, brown butter and red chimichurri sauce.

INGREDIENTS

- 2 lbs. Lamb's Supreme® Red Skin Mashed (M22)
- 1/2 tsp. black pepper
- 1 tsp. Kosher salt
- 1 tsp. crushed red chili flakes
- 1 1/2 tsp. smoked paprika
- 1 Tbsp. dried oregano
- 2 Tbsp. fresh lemon juice
- 1/4 bundle cilantro
- 1 bundle parsley
- 1 red bell pepper, seeded and pitch removed
- 2 green onions, trimmed
- 6 garlic cloves, peeled
- 1/3 cup red wine vinegar
- 1/2 Tbsp. butter
- 4-6 ea. eggs, poached
- Cilantro for garnish

DIRECTIONS

1. In a food processor, make the chimichurri – combine the pepper, salt, chili flakes, paprika, oregano, lemon juice, cilantro, parsley, bell pepper, green onions, garlic, and vinegar. Blend on low while simultaneously drizzling in the oil, emulsifying until it forms a wet sauce-like paste. Put in hotel pan for service.
2. Prepare Lamb's Supreme® Red Skin Mashed (M22) according to instructions – hold hot for service.
3. Place butter in light-bottomed sauce pan over low and heat slowly until browned, stirring occasionally.
4. For each serving, place 4-6 oz. of mashed potatoes on a plate or bowl, top with 1 poached egg, 2 oz. of browned butter and 2 oz. of chimichurri sauce and garnish.

DIRECTIONS

Yield

4-6 portions