



## INGREDIENTS

4 oz. Lamb Weston® Oven Roasted Potato Medley (LW508)

- 1 oz. deli sliced black forest ham
- 1 ea. poached egg
- 1.5 oz. hollandaise sauce
- Fresh rosemary to taste, chopped

Dash paprika

## DIRECTIONS

- 1. Roast Lamb Weston Oven Roasted Medley and season with freshly chopped rosemary.
- 2. Place the potato medley in the middle of the plate and top with slices of black forest ham and poached egg and coat completely with hollandaise sauce.
- 3. Sprinkle a dash of paprika on the sauce that covers the very top of the egg for a dramatic finish.
- 4. Serve immediately.

## Yield

1 portion

## Mediterranean Breakfast Benedict