



## EGGS BENEDICT CHICKEN BURGER

A twist on a brunch-time favourite, our 120g Chicken Breast Fillet adds a delicious golden crunch to this café menu staple.

**10 SERVINGS    10 MINS**

### WHAT YOU NEED INGREDIENTS & EQUIPMENT

- 10 x Ingham's 120g Breast Fillet
- 1L Knorr Hollandaise Gluten Free Sauce
- 10 x Brioche Buns
- 10 x Poached Eggs
- 60g Chives, chopped
- 200g Baby Spinach Leaves
- Butter

### HOW TO COOK IN A FEW SIMPLE STEPS

1. Prepare Ingham's 120g Breast Fillet as per pack instructions, and set aside.
2. Heat Knorr Hollandaise Sauce as per pack instructions, and keep warm until needed.
3. Toast both open sides of brioche buns, set aside and apply butter to the bottom bun.
4. To assemble, place one layer of baby spinach leaves on the bottom bun, followed by 1 Ingham's 120g Breast Fillet, and one poached egg.
5. Spoon on Knorr Hollandaise Sauce, garnish with chives, and top with burger bun. Serve immediately.

