

# EGGS BENEDICT CASSEROLE



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 10 servings*

Reorder No.	Description	Amount
505412	Gordon Choice™ Large Grade A Shell Eggs	8 eggs
512109	Whole Milk	3 cups
198889	Green Onions, Chopped	3.
126993	Onion Powder	1 Tsp.
424307	Kosher Salt	1 Tsp.
167661	GFS® Smoked Canadian Bacon	¾ cup
208640	English Muffins	6 muffins
225002	Trade East® Ground Paprika	½ Tsp.
685502	GFS Hollandaise Sauce Mix	1 package
299405	GFS Unsalted Butter	¼ cup

## Preparation Instructions

*Wash Hands.*

Preheat the oven to 375°F.

Spray 9x13-inch baking dish with cooking spray.

Whisk eggs, 2 cups milk, green onions, onion powder, and salt together in a large bowl until well mixed.

Layer half the Canadian bacon in the prepared baking dish. Spread English muffins over meat and top with remaining Canadian bacon. Pour egg mixture over casserole.

Sprinkle casserole with paprika; cover with aluminum foil.

Bake until eggs are nearly set, about 30 minutes; remove foil. Continue baking until eggs are completely set, about 15 more minutes.

Whisk hollandaise sauce mix with 1 cup milk in a saucepan. Add butter and bring to a boil, stirring frequently. Reduce heat to medium-low, simmer, and stir until thickened, about 1 minute. Drizzle sauce over casserole to serve.