



FLORENTINE EGGS BENEDICT



Tender **Jumbo Round Florentine Ravioli** atop poached eggs, crisp bacon, roasted red peppers and wilted spinach, finished with hollandaise. Yield: 1 Serving

Ingredients:

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| 2 Each | Jumbo Round Florentine Ravioli [#77602], Prepared According to Package Directions |
| 2 Tbsp. | Butter |
| ½ Cup | Spinach |
| 2 tsp. | Garlic, Minced |
| To Taste | Salt & Black Pepper |
| 2 Each | Eggs, Poached |
| 1 Each | Bacon Slice, Prepared & Cut In Half |
| ¼ Cup | Roasted Red Peppers, Julienned |
| ½ Cup | Hollandaise, Prepared |
| Garnish | Parsley, Chopped |
| Garnish | Paprika |

Directions:

1. In a small sauté pan, heat up the butter on medium heat.
2. Add in the spinach, garlic, salt and black pepper, then cook for 1-2 minutes, or until the spinach darkens.
3. Place the poached eggs on a serving dish and top each with a bacon slice and **Jumbo Round Florentine Ravioli**.
4. Top the **Jumbo Round Florentine Ravioli** with an even amount of the spinach mixture and roasted red peppers.
5. Ladle the hollandaise over the top and garnish with parsley and paprika.

