

BRUNCH/LUNCH

Chicken Cordon Bleu Benedict



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Tyson® Foods	18 pieces	Barber Foods® Home Style Stuffed Chicken Cordon Royale	10000022403	
Land O Lakes®	32 oz.	Extra Melt® Cheese Sauce, white	39005	
Land O Lakes®	16 oz.	Readi-Pac® Swiss Cheese Slices	44266	
Sara Lee® Frozen Bakery	18 ea.	Chef Pierre® Croissant Butter Sliced Round 2 oz.	8400	
Conagra® Foodservice	2 oz.	SunGlow® European Style Butter Blend (Gluten Free, Soy Free)	16842	
	36 ea.	Large Farm Fresh Eggs		
	garnish	Chopped Parsley		

DIRECTIONS:

1. Preheat oven and flat top grill to 350°. Place a 4 quart sauce pot ½ filled with water on stove top and begin to heat.
2. On a parchment lined sheet tray place the frozen chicken breasts 1" apart and bake for 31-33 minutes or until an internal temperature of 165° has been reached. Once baked, place in a warmer to hold hot.
3. For the sauce: Place sauce pouch into hot water for about 10 minutes until product is pourable.
4. In a heavy bottomed 4 quart sauce pan over medium high heat add the warmed Extra Melt sauce with Swiss cheese and 8 oz. of water.
5. Whisk or stir constantly to avoid scorching (3-4 minutes) until sauce is smooth and creamy. Remove from heat and keep warm until service.
6. For the eggs: In a 8 quart sauce pan add 2"-3" of water, place on stove top and bring to a boil. (Optional: adding 1-2 tbsp. of white vinegar to the water will help coagulate the egg white)
7. Once the water is boiling, reduce to a simmer. Crack all the eggs into the water and cook around 3 minutes until whites are done and yolks are still soft.
8. Once the eggs are cooked place in a pan with ice water to stop the cooking (shock) until ready for service. Leave poaching water warm on stove to re-warm the eggs for service.
9. For Service: Take a croissant and detach where sliced, spread SunGlow lightly, saving the remainder for the remaining croissants. Place on flat top grill for 2-3 minutes until golden brown, hold warm.
10. Slice one portion of the cooked chicken breast into ½ inch slices.
11. Place the grilled croissant open face on the plate.
12. Arrange the chicken slices evenly on croissant. Take 2 chilled eggs and place it back into poaching water on stove for 1 minute (until warmed). Drain well.
13. Place the 2 eggs on top of the chicken breast and top with 3 oz. of warm Swiss cheese sauce. Garnish with fresh chopped parsley.

Yield: 18 Servings



Recipe Created by:
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