



EASY SHRIMP BENEDICT

SeaPak makes breakfast easy with shrimp scampi benedict and hollandaise sauce.

Yield: 6



INGREDIENTS

1 pk.	12 oz SeaPak Shrimp Scampi
3 Unit	English muffins, split and toasted
6 Slice	Canadian Bacon
6 Unit	eggs, poached
2 Unit	green onions, chopped (green parts only)
	Hollandaise Sauce:
3 tbsp.	Margarine
2 tbsp.	All-Purpose Flour
1 Pinch	turmeric
1 C	unsweetened soy milk
1 Pinch	Cayenne Pepper
2 tbsp.	nutritional yeast
1/2 Unit	Lemon juice
1 tbsp.	Mayonnaise
	Salt and Pepper to taste

DIRECTIONS

- 1 Cook Shrimp Scampi according to package directions.
- 2 Top each English muffin half with one slice of Canadian Bacon and one poached egg. Spoon shrimp scampi and hollandaise sauce over the top and garnish with chopped green onion.
- 3 Hollandaise Sauce:
- 4 Heat a small saucepan over medium-low heat. Add the margarine until it is boiling. Whisk in the flour all at once to make a paste and continue to whisk it constantly for about a minute.
- 5 Add in a SMALL pinch of turmeric for color and mix well. Slowly whisk in soy milk. Bring sauce to a boil, whisking frequently.
- 6 Boil for 2 to 3 minutes and remove from heat. Whisk in the cayenne and nutritional yeast. Add the lemon juice and mix well. Taste for seasoning. Mix in the mayonnaise for a little bit more creaminess. Salt and pepper to taste.