



Chili Cornbread Benedict

Using Plant-Based Chili



Makes:
12 servings



Total Cook Time:
45 min

Ingredients:

- 1 4lb bag of Blount's Plant-Based Chili
- 16 oz Hollandaise sauce
- 1 box cornbread, prepared, cooked, and cut into 12, 3-inch rounds
- 3 oz butter, melted
- 2 avocados, pitted & sliced
- 12 eggs, poached
- 4 oz scallions, sliced finely

Cooking Instructions:

1. Prepare grill pan by heating on high heat until slightly smoking.
2. Spread melted butter onto both sides of prepared cornbread and place onto prepared grill pan.
3. Grill for 2 minutes on each side until exterior of bread is slightly crisp.
4. Prepare the bag of Blount's Plant-Based Chili by boiling in hot water for 25-30 minutes.
5. Assemble the benedict by layering ¼ cup of Blount's Plant-Based Chili onto the grilled cornbread, then 2 ounces of avocado, 1 poached egg, prepared hollandaise sauce and garnish with sliced scallions and a dash of paprika.
6. Add Blount's Spinach Dip to the bowl with potato filling and mix together.
6. Enjoy!

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