



## Smoked Salmon Enchiladas Benedict

Prep Time: 20 Minutes

Cooking Time: 45 Minutes

Serves 12

### Ingredients:

24 each 6" Heat Pressed Flour Tortillas (10400) , warm  
2 oz. Unsalted Butter , cubed  
4 oz. Green Bell Peppers , diced  
4 oz. Red Bell Peppers , diced  
8 oz. Yellow Onions , diced  
24 oz. Red Potatoes , diced and par-boiled  
8 oz. Fresh Asparagus , cut into small pieces and blanched  
24 oz. Smoked Salmon , torn into small pieces  
Herbed Hollandaise , see related recipe  
Grapefruit Segments for garnish

### Directions:

1. Pre-heat a large skillet with butter over medium-high heat. Sauté bell peppers and onions for 3-4 minutes or until soft. Add potatoes and asparagus and sauté for another 3-4 minutes, turn off heat and remove from burner. Add smoked salmon and gently fold to combine. Add 2.5 oz. of smoked salmon hash to a warm Mission® 6" Heat Pressed Flour Tortilla, roll into a cylinder, repeat for a two enchilada portion.
2. Ladle 2 oz. of herbed hollandaise over the two enchiladas and place 4-5 grapefruit segments alongside for a complete brunch offering.





## Herbed Hollandaise

Serves 1

### Ingredients:

- 6 each Egg Yolks
- 2 Tbsp. Water
- 1 lbs. Unsalted Butter , melted
- 2 tsp. Salt
- 1 tsp. Pepper
- Pinch of Cayenne Pepper Sauce
- 1 Tbsp. Fresh Chives , minced
- 2 tsp. Fresh Parsley , minced
- 2 tsp. Fresh Tarragon , minced
- 1 each Fresh Lemon , squeezed

### Directions:

1. Pour 1-inch of water into a large saucepan; over medium heat, bring to a simmer. Once simmering, reduce the heat to low.
2. Place egg yolks and water in a medium mixing bowl and whisk until mixture lightens in color, approximately 2 minutes.
3. Remove from simmering water and slowly add melted butter in a thin stream while whisking vigorously until all butter is incorporated. Season with salt, pepper, cayenne and minced herbs, stir again. Reserve in a warm place for assembly.