

Quick & Easy

THE COSTCO WAY

Kirkland Signature Master Carve Ham Eggs Florentine

Makes 2 servings

Ingredients:

1 Tbsp olive oil
2 cups spinach
Salt and pepper to taste
2 English muffins, halved
4 – 6 oz slices Kirkland Signature Master Carve Ham
3 egg yolks
1 Tbsp lemon juice
10 Tbsp butter, melted, plus more for buttering muffins
4 eggs
¼ tsp cayenne pepper

Instructions:

Heat oil in a large skillet over medium-high. Saute spinach for 3 to 4 minutes, or until just wilted. Season with salt and pepper. Set aside and keep warm. Toast and butter English muffins. Heat grill pan over medium-high. Grill ham for 3 to 4 minutes per side, or until heated through. Slice in half. To prepare hollandaise sauce, place egg yolks and lemon juice into a blender. Blend on high for about 20 seconds. Reduce speed to medium. Slowly drizzle in butter. Blend for about 1 minute. Pour sauce into a measuring cup

Fill a large bowl with hot water. Set measuring cup into the water, being careful not to get any water into the sauce. Fill a saucepan with several inches of water. Bring to a boil. Lower heat to a low simmer (just a few bubbles coming up now and then). Crack eggs into a small bowl. Gently pour eggs into saucepan. Turn off heat. Cover. Let sit for 4 minutes. Remove eggs with a slotted spoon. Top each muffin with spinach, ham and poached egg. Drizzle with hollandaise sauce. Sprinkle with cayenne pepper.

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