



SPINACH ARTICHOKE ROLLED TACOS BENELECT

Spinach Artichoke Rolled Tacos topped with hollandaise sauce and a poached egg served with potatoes O’Brien and fresh fruit.

Yield: 1 Serving



Ingredients:

3 Each	Posada Crunchero Spinach Artichoke Rolled Tacos [#6930065], prepared according to package directions	1 Tbsp	Hollandaise Sauce, Prepared
2 Tbsp	Oil, Vegetable	½ Cup	Black Pepper, Cracked
1 tsp	Egg, Poached	½ Cup	Fresh Fruit
8 Each	Potatoes, Home Fries Prepared		
¼ Cup	Bell Peppers, Diced		

Directions:

1. Add vegetable oil to a small saute pan over medium- high heat.
2. Add the prepared potatoes and bell peppers to the pan and saute for 2-3 minutes or until the peppers soften.
3. Place a bed of potatoes on a serving plate and top with **Spinach Artichoke Rolled Tacos**.
4. Top the **Spinach Artichoke Rolled Tacos** with a poached egg and ladle hollandaise over the top.
5. Garnish with fresh cracked pepper and serve with fresh fruit.

