

# Eggs Benedict

**A super easy and dorm friendly recipe for a classic dish. Serve with a side of asparagus!**

- Servings - 2 sandwiches
- Total time - 5 minutes

## Ingredients

- 2 eggs
- 1 English muffin
- 2 slices of Canadian bacon
- 1/4 cup sour cream
- 1 tablespoon butter
- 1 tablespoon lemon juice
- 1/4 teaspoon salt

## Protocol

1. Split your English muffin and put the halves in the toaster.
2. In a microwave safe mug, pour in enough water to fill an inch.
3. Crack one egg into the mugs.
4. Place the mug in the microwave and place a small plate on top. Microwave on high between 45 and 75 seconds, this will vary depending on the wattage of your microwave. We microwaved ours at 55 seconds with a 1000 Watt microwave.
5. Drain the water from the mug and set aside.
6. Repeat steps 2 through 5 for the other egg.
7. In a microwave safe bowl, combine the sour cream, butter, lemon juice and salt and microwave for 45 seconds or until the butter is completely melted.
8. On a microwave safe plate, microwave the Canadian bacon according to its packaging instructions. We zapped ours for 30 seconds.
9. Once the English muffins are toasted, lay the Canadian bacon and then an egg on top and cover in your Hollandaise sauce.
10. Serve and enjoy!