



Farmer's Market Egg and Salmon Sandwich

with Blueberry and Clementine Salad

Breakfast for Dinner

30 Minutes



Egg
2 | 4



Artisan Bun
2 | 4



Smoked Salmon
100 g | 200 g



Avocado
1 | 2



Cream Cheese
1 | 2



Spring Mix
113 g | 227 g



Blueberry Jam
1 tbsp | 2 tbsp



Shallot
1 | 2



Clementine
2 | 4



Red Wine Vinegar
2 tbsp | 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Pickle shallots

- Before starting, preheat broiler to high.
- Wash and dry all produce.
- Remove 2 ½ tbsp (5 tbsp) butter from the fridge. Set aside to come up to room temperature.

- Add **shallots**, **vinegar**, **2 tbsp** (¼ cup) **water** and **2 tsp** (4 tsp) **sugar** to a small pot. Season with **salt**.
- Bring to a simmer over medium-high heat.
- Once simmering, cook, stirring often, until **sugar** melts, 1-2 min.
- Remove from heat.
- Transfer **shallots**, including **pickling liquid**, to a small bowl. Place in the fridge to cool.

2



Prep and toast buns

- Meanwhile, peel, pit, then cut **avocado** into ½-inch pieces.
- Peel, then cut **shallot** into ⅛-inch slices.
- Peel, then separate **clementine** into segments.
- Add **cream cheese** to a medium bowl, then stir to soften. Add **half the avocado**. Using a fork, mash until well-combined.
- Season with **salt** and **pepper**, then set aside.
- Halve **buns**.
- Lightly butter cut sides with ½ **tbsp** (1 tbsp) **softened butter**. Arrange on an unlined baking sheet, cut-side up.
- Broil in the **middle** of the oven until golden-brown, 1-2 min. (**TIP**: Keep an eye on buns so they don't burn!)

3



Start sandwich and salad

- Spread **avocado cream cheese** onto **toasted buns**.
- Stack **bottom buns** with **smoked salmon**.
- Strain **pickled shallots** over a medium bowl.
- Add **blueberry jam** and ½ **tbsp** (1 **tbsp**) **oil** to the medium bowl with **pickling liquid**, then whisk to combine.
- Season with **salt** and **pepper**, then set aside.

4



Cook eggs

- Heat a medium non-stick pan over medium-low heat. When the pan is hot, add **2 tbsp** (4 tbsp) **butter**. Swirl until melted.
- Crack in **2 eggs** (4 eggs for 4 ppl).
- Season with **salt** and **pepper**.
- Pan-fry, covered, until **egg white** is set, 2-3 min. **** (NOTE**: Yolk will still be runny! If preferred, pan-fry with 1 **tbsp** oil instead of butter.)

5



Assemble sandwich and salad

- Top **smoked salmon** with **half the pickled shallots**, **fried eggs** and **some spring mix**. Close with **top buns**.
- Add **remaining spring mix**, **clementines** and **remaining avocado** to the medium bowl with **blueberry dressing**.
- Toss to combine, then season with **salt** and **pepper**, to taste.

6



Finish and serve

- Divide **farmer's market sandwiches** and **blueberry-clementine salad** between plates.
- Top **salad** with **remaining pickled shallots**.

** Cook eggs to a minimum internal temperatures of 74°C/165°F.



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