

# Eggs Benedict Stuffed Potatoes

*Becky Carver - North Royalton, OH  
Taste of Home Annual Recipes - 2021*

*Potatoes for stuffing  
sliced Canadian bacon  
poached egg  
hollandaise sauce  
minced parsley*

Preheat the oven to 400 degrees.

Scrub the potatoes. Pierce several times with a fork.

Bake until tender, 50 to 75 minutes.

Cut an "X" in each potato.

Fluff the pulp with a fork.

Top with sliced Canadian bacon, and a poached egg.

Slather it all in hollandaise sauce.

Sprinkle with minced parsley.

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .