

Parmesan Eggs Benedict with Pesto

Recipe courtesy of Korey Provencher

2 slices Pepperidge Farm Parmesan Texas Toast (in your grocer's freezer section)

2 slices Canadian bacon

2 eggs

1 handful of fresh basil leaves

1 glove garlic

2 tablespoons Parmesan cheese, freshly grated

¼ walnuts

½ cup olive oil

salt

pepper

1. In a medium non-stick skillet fry both eggs, season with salt and pepper. Remove from pan and set aside.
2. Add a little oil to the skillet and cook Canadian bacon for about 3 minutes on each side. Set aside.
3. In a food processor combine basil, garlic, Parmesan cheese, walnuts, and olive oil. Pulse until a sauce-like consistency. Season with salt and pepper. (Or it's totally ok to buy pre-made pesto at the store.)