

## Wild Alaska Salmon and Creamed Spinach & Bacon Benedict



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 12

### **Ingredients:**

Frozen Spinach, chopped and drained 4 bags (1 lb. ea.)

Mushroom Soup, canned 4 cans (10.75 oz. ea.)

Alaska Canned Salmon, drained 2 cans (14.75 oz. ea.)

Applewood Smoked Bacon, 2 cups

Kosher Salt 4 Tbsp.

Biscuits, split 12 each

Eggs 12 each

Tomato, small dice .75 cup

Pan Spray

### **Description:**

Combine spinach, mushroom soup, 1 cup of the bacon,

salt, and pepper. Fold in salmon, leave in larger pieces.

Hold covered under refrigeration.

One Serving:

Spray skillet with pan spray and heat two #12

rounded scoops of spinach mixture. Warm biscuit.

Cook two eggs. Place one #12 scoop of spinach mixture

on each side of the biscuit. Top with cooked eggs.

Sprinkle with 2 Tbsp. bacon and 1 Tbsp. dice tomato. Serve.