

## Wild Alaska Salmon, Spinach & Bacon Benedict



**Preparation Time:** 15 minutes

**Cook Time:** 20 minutes

**Servings:** 4

### **Ingredients:**

1 package (10 oz.) frozen chopped or leaf spinach, thawed and moisture pressed out

1 can (10.5 oz.) cream of mushroom soup

1/3 cup cooked, diced applewood-smoked bacon, kept warm (divided)

1 can (7.5 oz.) traditional pack canned salmon or 1 can (6 to 7.1 oz.) skinless, boneless canned salmon

1/2 teaspoon kosher salt

1/2 teaspoon coarse black pepper

4 large biscuits or toasted English muffins, split and kept warm

4 large eggs

3/4 cup finely-diced tomato

Cooking spray, as needed

### **Description:**

Spray-coat a large saucepan. Stir in and heat the spinach, soup, 1/4 cup bacon, salt and pepper. Fold in canned salmon and the salmon liquid; break salmon into chunks. Heat through; cover and keep warm.

Fry eggs in a large spray-coated pan just until sunnyside up (or to desired doneness). To serve, place 2 biscuit/muffin halves on each of 4 plates, overlapping slightly. Divide and spoon creamed salmon mixture over biscuits. Top each serving with an egg. Sprinkle on remaining bacon and tomato dices.