

# KAPOW BAO BUNS – BREAKFAST BENNY STYLE

## INGREDIENTS:

3 KAPOW BAO BUNS  
STANDARD OR BACK BACON

HOLLANDAISE SAUCE  
POACHED EGG

AVOCADO  
TOMATO

## STEPS:

1. PREPARE BACON TO MEDIUM CRISPY OR BROWNE FOR BACK BACON.
2. PREPARE HOLLANDAISE SAUCE AND HOLD.
3. PLACE THAWED OR FROZEN KAPOW BAO BUNS IN A ZIP LOCK BAG WITH A SPRINKLE OF WATER. MICROWAVE ON HIGH FOR 30 – 60 SECONDS UNTIL BAG FILLS WITH STEAM AND BUNS ARE HOT AND SOFT. NOTE TIMELINE WILL VARY BASED ON MICROWAVE STRENGTH AND FROZEN OR THAWED STATE.
4. POACH EGGS TO MEDIUM.
5. PLACE BUNS ON PLATE AND ASSEMBLE STARTING WITH BACON FOLLOWED BY A SLICE OF TOMATO, EGG AND TOP WITH HOLLANDAISE.
6. FINISH WITH A SEGMENT OF AVOCADO.