



Sausage Benedict with Tomato Gravy

Makes 4 servings

Ingredients

Sausage Benedict:

- 4 Jimmy Dean Frozen Sausage Patties
- 4 large eggs
- 4 whole English muffins, split and toasted
- Freshly chopped parsley
- Salt and freshly ground pepper

Tomato Gravy:

- 2 large tomatoes – peeled, cored & diced
- 1 cup low-sodium chicken broth
- 4 tablespoons unsalted butter
- 1/4 cup all-purpose flour
- 2 tablespoons tomato paste
- 1/2 cup heavy whipping cream
- Salt and freshly ground pepper

Directions

Sausage Benedict:

1. Place the frozen sausage patties in a cold nonstick skillet. Cover the skillet and place it over medium heat on your stovetop. Cook for 8 to 10 minutes, turning once, or until heated through.
2. Meanwhile, to poach the eggs, bring a pot of water to a boil. Lower the heat, so the water is just bubbling. Season the water with salt. Crack each egg into individual ramekins. Using a spoon, stir the water in a circular motion, then gently pour one egg at a time into the water (the motion of the water will wrap the egg white around itself so the egg stays together as it cooks). Cook the eggs for 3 minutes, then remove with a slotted spoon.

Tomato Gravy:

1. Put the chopped tomatoes in a saucepan with the chicken stock. Place over medium-high heat and bring to a boil. Reduce the heat to low and simmer for 5 minutes.
2. In a separate saucepan melt the butter over medium-low heat. When the foaming subsides, add the flour and cook, whisking constantly until light golden brown, about 2 minutes. Remove the pan from the heat and stir in the tomato and broth mixture. Return the saucepan to the heat and whisk in the tomato paste and the cream.
3. Season the gravy with salt and pepper and cook, stirring constantly, until hot and bubbling.
4. Place the English muffin halves on a plate, place a sausage patty on each half and top with a poached egg. Drizzle each English muffin halve with the Tomato Gravy and garnish with parsley.



Find more recipes at [EasyHomeMeals.com!](https://www.EasyHomeMeals.com)

Created exclusively for Easy Home Meals by Chef Jamie Gwen