

Potato Latke Prosciutto and Tomato Eggs Benedict

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/best-jewish-potato-latke-recipe>

Ingredients:

- 4 cups potato grated
- salt
- pepper
- 1 beaten egg
- 3 tablespoons flour
- 4 cloves minced garlic
- 6 tablespoons olive oil
- 8 tomatoes large ripe, diced
- 2 tablespoons brown sugar
- 3 tablespoons balsamic vinegar
- 1/2 teaspoon chili sauce crushed, or 1/4 tsp chili flakes
- salt
- pepper
- 3 egg yolks
- 1/2 teaspoon Dijon mustard
- 2 tablespoons lemon juice
- 1/2 cup melted butter
- 2 tablespoons chives fresh chopped

Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 235 milligrams
4. Fat: 47 grams
5. Fiber: 7 grams
6. Protein: 10 grams
7. SaturatedFat: 19 grams

8. Sodium: 600 milligrams
 9. Sugar: 16 grams
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