

# Veggie Croquettes w/ Poached Eggs & Gremolata Hollandaise

## Ingredients

2 cups coarsely mashed Yukon Gold potatoes  
1 cup broccoli florets, coarsely chopped  
1 cup cauliflower florets, coarsely chopped  
1 medium shallot, thinly sliced  
2 cloves garlic, minced  
1/2 cup + 2 tablespoons non-flavored Extra Virgin Olive Oil (for sauteing & frying)  
1/3 cup fresh goat cheese, creme fraiche, or sour cream  
1/3 cup freshly grated Pecorino Romano  
fresh ground pepper  
2 large eggs beaten  
2 cups panko bread crumbs  
mixed baby greens (optional)  
3 large room temperature egg yolks  
1 tablespoon freshly squeezed lemon juice  
1 tablespoon Sicilian Lemon White Balsamic  
1/2 cup unsalted butter  
1/2 cup Gremolata Olive Oil  
1 teaspoon kosher salt

## Method

In a small bowl, whisk together molasses, vinegar, honey and sugar; season with salt and pepper. Coat chicken in marinade; marinate at least 30 minutes at room temperature, or up to overnight in the fridge. Remove chicken from marinade; reserve for later use. Pat chicken dry and season generously with salt and pepper. Allow chicken to come to room temperature for 30-60 minutes. In the meantime, transfer reserved marinade to a small sauce pan. Bring to a boil, reduce to a rapid simmer and cook until thickened and syrupy, about 10-12 minutes. Taste for seasoning and keep warm. While marinade reduces, preheat oven to 425 F. Place chicken on a sheet tray and lightly coat in oil. Bake in the center rack of the oven for 10 minutes; brush with glaze. Continue to cook another 5 minutes; brush with another layer of glaze. Cook 5-10 more minutes or until chicken registers 165 F. Brush with any remaining glaze, if desired. Rest 5-8 minutes before serving. Garnish with pomegranate seeds and mint leaves. Enjoy.



Makes: 6

Time: 55 mins