



Homemade Cheddar Biscuits

with Bacon, Eggs & Arugula



40-50min



2 Servings

This breakfast sandwich is the perfect savory brunch treat. It features a flaky homemade cheddar-scallion biscuit topped with a runny fried egg, crisp bacon, and a peppery arugula salad. A smear of garlicky-scallion cheese ties it all together. (2-p serves 4; 4-p serves 8)

What we send

- 3 oz scallions
- 2 (1 oz) cream cheese ⁷
- 10 oz all purpose flour ¹
- 2 (¼ oz) baking powder
- 2 oz shredded cheddar-jack cheese ⁷
- garlic
- 4 oz pkg thick-cut bacon
- 3 oz arugula
- 1 oz Buffalo sauce

What you need

- ¾ c milk ⁷
- apple cider vinegar (or white wine vinegar)
- 6 Tbsp unsalted butter ⁷
- kosher salt & ground pepper
- neutral oil
- 4 large eggs ³

Tools

- rimmed baking sheet
- microplane or grater
- large nonstick skillet

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 44g, Carbs 49g, Protein 22g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. In a liquid measuring cup, combine **¾ cup milk** and **2 teaspoons vinegar**. Trim **scallions**, then thinly slice, keeping dark greens separate. Transfer **¼ cup dark scallion greens** to a small bowl, then add **cream cheese**; set aside to soften. Place **2 tablespoons butter** in a microwave-safe bowl; microwave until melted.



4. Mix toppings

While **biscuits** bake, finely grate **1 teaspoon garlic** into bowl with **scallions and softened cream cheese**; stir to combine. Season to taste with **salt and pepper**. In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Season to taste with **salt and pepper**.



2. Make dough

In a large bowl, combine **all the flour**, **1 tablespoon baking powder**, and **1 teaspoon salt**. Cut **4 tablespoons cold butter** into ½-inch cubes; rub butter into dry ingredients with your fingers until in pea-sized pieces. Add **cheddar, milk-vinegar mixture**, and **scallions**; stir until combined, but still crumbly. On a lightly **floured** surface, gently knead **dough** together.



5. Cook bacon

Place **bacon** in a large nonstick skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate, reserving fat in skillet. Heat skillet over medium-high. Crack in **4 large eggs** (careful hot fat may splatter); season with **salt and pepper**.



3. Shape & bake biscuits

Fold **dough** in half, then gently flatten layers together; slightly rotate dough and repeat 4–5 times. Pat into a 6- x 6-inch square, about 1-inch thick; cut into 4 squares. Place biscuits on a rimmed baking sheet; brush with **half of the melted butter**. Bake on center oven rack until golden-brown, 15–20 minutes. Brush with remaining melted butter. Transfer to a wire rack to cool slightly.



6. Fry eggs & serve

Cook **eggs** over medium-high heat until edges are light brown and crispy, and whites are just set, 1–2 minutes. Cover and cook until yolks are just set, about 1 minute. Add **arugula** to bowl with **dressing**; toss to coat. Halve **biscuits**, spread with **cream cheese**, then top with **salad, bacon**, and **fried eggs**. Serve with **Buffalo sauce**, if desired. Enjoy!