

# DINNERLY



## BBQ Baked Beans & Fried Eggs with Cheesy Scallion Biscuits



20-30min



2 Servings

Unlike some other popular BBQ baked beans out there, we don't want our recipe to remain a secret—so here it is! We smother the pinto beans in a sweet and smoky barbecue sauce and serve it with cheesy scallion biscuits because who doesn't love biscuits? We've got you covered!

## WHAT WE SEND

- scallions
- BBQ sauce
- garlic
- poblano pepper
- canned pinto beans
- 1
- 7

## WHAT YOU NEED

- 2 large eggs <sup>3</sup>
- kosher salt & ground pepper
- milk <sup>7</sup>
- olive oil
- sugar

## TOOLS

- box grater
- medium skillet
- rimmed baking sheet

## ALLERGENS

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

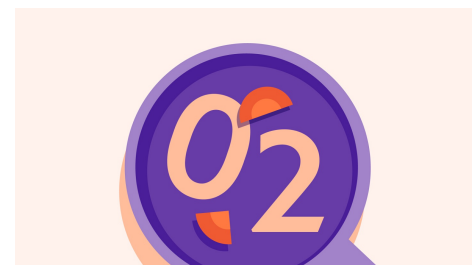
## NUTRITION PER SERVING

Calories 800kcal, Fat 36g, Carbs 92g, Protein 28g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center position. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Peel and roughly chop **1 teaspoon garlic**. Halve **pepper**, remove stem, core and seeds, then finely chop. Grate **cheddar** on the large holes of a box grater. Lightly **oil** a rimmed baking sheet.



### 2. Make biscuits

In a medium bowl, combine **cornbread mix**, **cheddar**, **1½ teaspoons sugar**, **1 tablespoon dark scallion greens**, and **a pinch each salt and pepper**. Add **¼ cup milk** then, using your fingers, incorporate milk with dry ingredients to form a thick dough. On the prepared baking sheet form mixture into 2 (3-inch wide ) biscuits. Bake until deeply golden, about 15 minutes.



### 3. Sauté aromatics

Meanwhile, heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers**, **all but 1 tablespoon scallion whites and light greens** (reserve remaining for step 6), and **a pinch each salt and pepper**. Cook, stirring, until peppers are well browned and softened, about 5 minutes. Add **garlic** and **all of the barbecue sauce** and cook, 30 seconds more.



### 4. Simmer beans

Add **beans and their liquid**, **¼ cup water**, and **½ teaspoon salt**. Bring to a simmer and cook, stirring occasionally, until thickened, 5–7 minutes. Transfer beans to a bowl and cover to keep warm. Rinse and dry skillet.



### 5. Fry eggs & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Crack **2 large eggs** into the skillet. Season with **salt** and **pepper**. Cook until the edges are light brown and crispy and the whites are just set, 1–2 minutes. Cover and cook until yolks are set, about 1 minute. Serve **eggs** on **baked beans** with **biscuits** alongside. Garnish with **reserved scallions**. Enjoy!



### 6. Spice it up!

This dish definitely calls for a few shakes of your favorite hot sauce, if you're so inclined.