

DINNERLY



Cheddar Biscuit Breakfast Bake with Mushrooms & Spinach



40-50min



2 Servings

We love a good breakfast bake. You know why? Because minimal effort + loads of flavor = everyone's dream breakfast. Pssst, we haven't even told you the best part yet—it's sprinkled with everything bagel seasoning, and who doesn't love that! We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 4 oz mushrooms
- 2 (2½ oz) biscuit mix ^{2,1,3,4}
- 5 oz baby spinach
- 12 oz evaporated milk ¹
- 2 oz shredded cheddar-jack blend ¹
- ¼ oz everything bagel seasoning ⁵

WHAT YOU NEED

- nonstick cooking spray
- garlic
- butter ¹
- kosher salt & ground pepper
- 4 large eggs ²

TOOLS

- 8x8-inch baking dish
- medium skillet

ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 450kcal, Fat 28g, Carbs 30g, Protein 18g



1. Prep ingredients

Preheat oven to 375°F with a rack in the center. Lightly spray an 8x8-inch baking dish with **cooking spray**.

Trim ends from **mushrooms**, then tear caps into ½-inch pieces. Crush **1 large garlic clove**.

In a small bowl, use a spatula to stir **biscuit mix** and ¼ cup + 1 tablespoon cold tap **water** until just combined (do not over mix); set aside until step 3.



2. Cook veggies

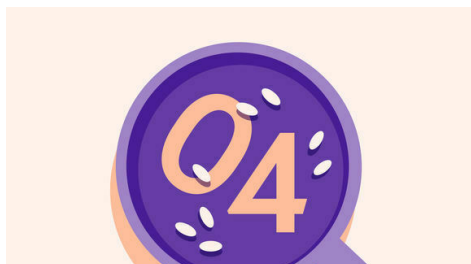
In a medium skillet, heat **crushed garlic** and **2 tablespoons butter** over medium-high; cook until garlic is light golden-brown, about 30 seconds. Add **mushrooms**; season with **salt** and **pepper**. Cook, stirring, until golden-brown, 2–4 minutes. Add **spinach** and lightly season with **salt** and **pepper**; cook until wilted, 2–3 minutes. Discard garlic, if desired; remove from heat.



3. Assemble

In a medium bowl, whisk together **1 cup evaporated milk**, **4 large eggs**, ½ teaspoon **salt**, and ¼ teaspoon **pepper**.

Into prepared baking dish, evenly dollop **biscuit dough** in 1½ tablespoon portions. Scatter **mushrooms** and **spinach** over biscuits, then pour in **egg mixture**. Scatter **cheese** and **everything bagel seasoning** over top.



4. Bake & serve

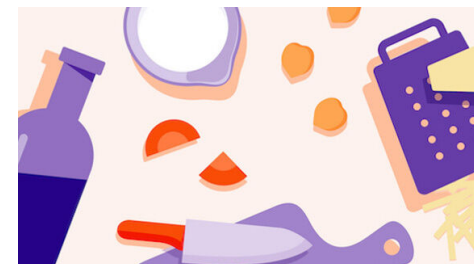
Bake on center oven rack until **biscuits** are doubled in size and golden-brown and **eggs** are just set, about 30 minutes.

Serve **cheddar biscuit breakfast bake** with condiments like ketchup or hot sauce, if desired. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!