

# DINNERLY



## Cheddar-Scallion Waffle with Buffalo Sauce, Bacon & Maple Syrup



30-40min



2 Servings

Dad will be so busy chowing down this savory waffle that he won't have time to make any dad jokes (you're welcome). A cheddar-scallion waffle is pretty special on its own, but we're feeling extra this Father's Day. So how about we top it off with bacon, scallions, Buffalo sauce, and a runny fried egg? We've got you covered!

### WHAT WE SEND

- 1 oz scallions
- 4 oz pkg thick-cut bacon
- 5 oz biscuit mix <sup>1,2,3,4</sup>
- 2 oz shredded cheddar-jack blend <sup>2</sup>
- 2 (1 oz) maple syrup
- 2 oz Buffalo sauce

### WHAT YOU NEED

- 3 large eggs <sup>1</sup>
- $\frac{3}{4}$  cup milk (or water) <sup>2</sup>
- kosher salt & ground pepper to taste

### TOOLS

- medium nonstick skillet
- waffle iron
- nonstick cooking spray

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 980kcal, Fat 57g, Carbs 66g, Protein 45g



#### 1. Cook bacon

Trim ends from **scallions**; thinly slice, keeping dark greens separate.

Cut **bacon** crosswise into  $\frac{1}{2}$ -inch wide strips. Add to a medium nonstick skillet. Cook over medium heat, stirring occasionally, until crisp, 7–9 minutes. Use a slotted spoon to transfer to a paper towel-lined plate. Reserve skillet with **bacon fat** for step 4.



#### 2. Mix batter

In a medium bowl, whisk together **1 large egg**,  $\frac{3}{4}$  cup milk (or water), and **1 tablespoon of the bacon fat**. Add **biscuit mix**; whisk until just combined and no dry flour remains (batter will have some lumps). Fold in **cheese** and **scallion whites** and **light greens**.



#### 3. Cook waffles

Grease waffle iron with nonstick cooking spray. Cook **waffles** according to manufacturer instructions, using  $\frac{1}{2}$  cup **batter** at a time (if desired, keep waffles warm as you cook by placing them on a wire rack in oven at 200°F).



#### 4. Cook eggs

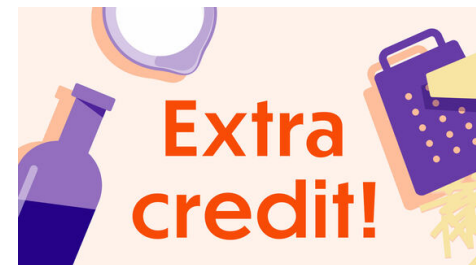
While **waffles** are cooking, heat reserved skillet with **remaining bacon fat** over high until just starting to smoke. Crack in **2 large eggs**; season with **salt** and **pepper**. Cook until edges are golden-brown, whites are set, and yolks are still runny, 2–3 minutes. Transfer to a plate.



#### 5. Serve

Drizzle **waffles** with **maple syrup**.

Serve **cheddar-scallion waffles** topped with **bacon**, **fried eggs**, and **scallion dark greens**. Drizzle with **Buffalo sauce**, if desired. Enjoy!



#### 6. Save 'em for later!

Want to freeze and reheat the waffles for another time? Place them in a resealable plastic bag, separating each waffle with a piece of parchment paper. They'll keep in the freezer for up to three months. To reheat, bake them in the oven at 350°F until crisp and warmed through, or just pop them into a toaster!