

MARLEY SPOON



Dutch Baby Benedict with Bacon

& No-Hassle Hollandaise



40-50min



2 Servings

We channel all the flavors of a brunch favorite into a show-stopping Dutch baby, without all the hard work! The pancake puffs up in the oven before crispy bacon, sautéed spinach, and ready-made hollandaise sauce top it off. No need to worry about making or breaking the sauce—it adds a rich creaminess that defines “brunch.” With old-school garnishes of paprika and chives, this Dutch baby is dressed to impress!

What we send

- 4 oz pkg thick-cut bacon
- ¼ oz fresh chives
- 8 oz milk ²
- 5 oz all-purpose flour ³
- 3 oz baby spinach
- 3 oz hollandaise sauce ^{1,4,2}
- ¼ oz paprika

What you need

- garlic
- 3 large eggs ¹
- kosher salt & ground pepper
- sugar

Tools

- medium ovenproof skillet (preferably cast-iron)
- microplane or grater
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 360kcal, Fat 22g, Carbs 17g, Protein 20g



1. Preheat skillet

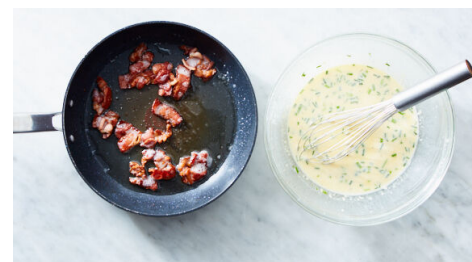
Preheat oven to 425°F with a rack in the center. (Keep all other racks either below or more than 6-inches above the center rack. Your Dutch baby needs room to rise!) Place a medium ovenproof skillet (preferably cast-iron) on center oven rack to preheat until step 3.

Cut **bacon** into 3-inch pieces. Finely grate **1 ½ teaspoons garlic**. Thinly slice **chives**.



4. Bake Dutch baby

Carefully remove skillet from oven, then add **2 tablespoons bacon grease**, swirling to melt and making sure it coats the bottom and sides of skillet. Pour **batter** into skillet. Bake on center oven rack until **Dutch baby** is puffed and browned in spots, 18-20 minutes.



2. Prep batter

In a large bowl, combine **half of the chives**, **3 large eggs**, **¾ cup milk**, **½ cup flour**, **1 teaspoon garlic**, **1 teaspoon salt**, **a pinch of sugar**, and **a few grinds of pepper**; whisk until batter is very smooth and a few bubbles are visible on the surface, about 1 minute.

Transfer **bacon** to a medium nonstick skillet and heat over medium. Cook, stirring occasionally, until crispy, 4-9 minutes.



5. Warm hollandaise

In a small microwave-safe bowl, microwave **all of the hollandaise sauce** until warm, about 1 minute. (Alternatively, heat hollandaise sauce in a small saucepan over medium heat until warm, 1-3 minutes). Season to taste with **salt** and **pepper**.



3. Cook bacon & spinach

Transfer **bacon** to a paper towel-lined plate; reserve **bacon grease** in a bowl (don't wipe skillet clean).

Return same skillet to medium heat. Add **remaining garlic** and cook, stirring, until fragrant, about 30 seconds. Stir in **spinach** until just wilted, about 1 minute. Season to taste with **salt** and **pepper**. Remove from heat and cover to keep warm until step 6.



6. Finish & serve

Spoon **spinach** over warm **Dutch baby**, then top with **bacon** and **some of the hollandaise**. Sprinkle with **some of the paprika**. Garnish with **remaining chives**. Serve with **remaining hollandaise** on the side for spooning over top. Enjoy!