

DINNERLY



Cheddar-Scallion Waffle with Bacon

Buffalo Sauce & Maple Syrup



30-40min



2 Servings

A cheddar-scallion waffle is pretty special on its own, but we're feeling extra today. 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

- 2 scallions
- 4 oz pkg thick-cut bacon
- 2 oz shredded cheddar-jack blend ⁷
- 2 (1 oz) maple syrup
- 1 oz Buffalo sauce
- 2 (2½ oz) biscuit mix ^{1,3,6,7}

WHAT YOU NEED

- 3 large eggs ³
- ¾ cup milk (or water) ⁷
- kosher salt & ground pepper to taste

TOOLS

- medium nonstick skillet
- waffle iron
- nonstick cooking spray

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 970kcal, Fat 57g, Carbs 66g, Protein 45g



1. Cook bacon

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

Cut **bacon** crosswise into ½-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**, **¾ 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 **½ 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

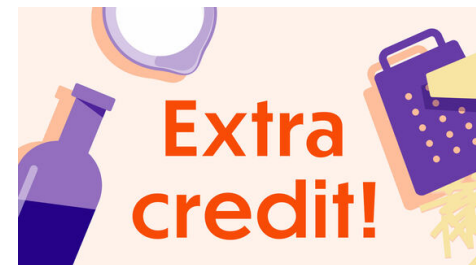
While **waffles** are cooking, heat reserved skillet with **remaining bacon fat** over high until just starting to smoke. Crack in **2 large eggs**; season with **salt** and **pepper**. Cook until edges are golden-brown, whites are set, and yolks are still runny, 2–3 minutes. Transfer to a plate.



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!