

MARLEY SPOON



Homemade Cheddar Biscuits

with Bacon, Eggs & Arugula



40-50min



2 Servings

This breakfast sandwich is the perfect savory brunch treat. It features a flaky homemade cheddar-scallion biscuit topped with a runny fried egg, crisp bacon, and a peppery arugula salad. A smear of garlicky-scallion cheese ties it all together. (2-p serves 4; 4-p serves 8)

What we send

- 5 scallions
- 2 (1 oz) cream cheese ¹
- 10 oz all-purpose flour ³
- 2 (¼ oz) baking powder
- 2 oz shredded cheddar-jack blend ¹
- 2 (4 oz) pkgs thick-cut bacon
- 3 oz arugula
- 1 oz Buffalo sauce
- ¼ oz granulated garlic

What you need

- ¾ c milk ¹
- apple cider vinegar (or white wine vinegar)
- 6 Tbsp unsalted butter ¹
- kosher salt & ground pepper
- neutral oil
- 4 large eggs ²

Tools

- microwave
- rimmed baking sheet
- microplane or grater
- large nonstick skillet

Allergens

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

Nutrition per serving

Calories 950kcal, Fat 59g, Carbs 60g, Protein 41g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. In a liquid measuring cup, combine ¾ cup milk and 2 teaspoons vinegar.

Trim **scallions**, then thinly slice, keeping dark greens separate. Transfer ¼ cup dark scallion greens to a small bowl, then add **cream cheese**; set aside to soften. Place **2 tablespoons butter** in a microwave-safe bowl; microwave until melted.



2. Make dough

In a large bowl, combine **all the flour**, **1 tablespoon baking powder**, and **1 teaspoon salt**. Cut **4 tablespoons cold butter** into ½-inch cubes; rub butter into dry ingredients with your fingers until in pea-sized pieces. Add **cheddar, milk-vinegar mixture**, and **scallions**; stir until combined, but still crumbly. On a lightly **floured** surface, gently knead **dough** together.



3. Shape & bake biscuits

Fold **dough** in half, then gently flatten layers together; slightly rotate dough and repeat 4-5 times. Pat into a 6- x 6-inch square, about 1-inch thick; cut into 4 squares. Place biscuits on a rimmed baking sheet; brush with **half of the melted butter**. Bake on center oven rack until golden-brown, 15-20 minutes. Brush with remaining melted butter. Transfer to a wire rack to cool slightly.



4. Mix toppings

While **biscuits** bake, add **a pinch of granulated garlic** into bowl with **scallions and softened cream cheese**; stir to combine. Season to taste with **salt** and **pepper**.

In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**.



5. Cook bacon

Place **bacon** in a large nonstick skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer bacon to a paper towel-lined plate, reserving fat in skillet.

Heat skillet over medium-high. Crack in **4 large eggs** (careful hot fat may splatter); season with **salt** and **pepper**.



6. Fry eggs & serve

Cook **eggs** over medium-high heat until edges are light brown and crispy, and whites are just set, 1-2 minutes. Cover and cook until yolks are just set, about 1 minute. Add **arugula** to bowl with **dressing**; toss to coat. Halve **biscuits**, spread with **cream cheese**, then top with **salad, bacon**, and **fried eggs**. Serve with **Buffalo sauce**, if desired. Enjoy!