

MARLEY SPOON



BEC Artisan Bun

with Chives & Hot Honey



ca. 20min



2 Servings

When bacon, egg, and cheese first came together, the ultimate breakfast sandwich was born. We sandwich our BEC in a warm and toasty artisan bun that cradles a tender cheesy chive-scented omelet. Crisp bacon rests on top and we drizzle it all with hot honey for a sweet and spicy start to your day. (2p-plan makes 2 sandwiches; 4p-plan makes 4—nutrition reflects 1 sandwich)

What we send

- ¼ oz fresh chives
- 4 oz pkg thick-cut bacon
- 2 artisan buns ^{1,2,3,4}
- 2 oz shredded cheddar-jack blend ²
- ½ oz Mike's Hot Honey

What you need

- 2 large eggs ¹
- milk (optional) ²
- kosher salt & ground pepper

Tools

- medium nonstick skillet

Cooking tip

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.

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 770kcal, Fat 42g, Carbs 54g, Protein 43g



1. Whisk eggs

Finely chop **chives**.

In a small bowl, whisk together **2 large eggs, half of the chives, 1 tablespoon milk or water, and a pinch each of salt and pepper.**



2. Cook bacon

Place **bacon** in a medium nonstick skillet over medium heat. Cook, flipping halfway, until golden brown and crisp, 6-8 minutes. Transfer to a paper towel-lined plate. Spoon **bacon fat** into a small bowl and set aside. Reserve skillet (do not wipe out).



3. Toast buns

Working in batches if necessary, brush **cut sides of buns** with **some of the reserved bacon fat**. Heat reserved skillet over medium. Add buns, cut side down, and cook until toasted, 1-3 minutes.



4. Cook eggs

In same skillet, heat **2 teaspoons reserved bacon fat** over medium. Add **eggs**; swirl and cook until set, 1-2 minutes. Remove from heat; sprinkle **cheese** down the middle of the eggs and then fold edges in over the cheese. Allow cheese to melt before cutting omelet in half.



5. Assemble & serve

Lay **an omelet half** on **bottom buns** and top with **bacon**. Drizzle with **hot honey** and garnish with **remaining chives**, if desired. Sandwich with **top bun** and serve. Enjoy!



6. Check us out!

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