

MARLEY SPOON



Summertime! Loaded Brunch Board

with Lemon Ricotta Pancakes & Bacon

 1h  2 Servings

An over-the-top hotel breakfast is one of the best reasons to travel—but there's no need to book a room thanks to our impressive brunch board! We pack the board with sausage egg bites, bacon, chorizo-spiced home fries, and our deceptively simple lemon-poppy ricotta pancakes. Fresh, juicy peaches complete the board with real maple syrup alongside. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 serving)

What we send

- 2 potatoes
- 4 oz pkg thick-cut bacon
- ¼ oz chorizo chili spice blend
- 1 lemon
- 4 oz ricotta ³
- ¼ oz poppy seeds
- 2 (2½ oz) biscuit mix ^{1,2,3,4}
- 1 box sausage-cheddar egg bites (4 bites/box) ^{1,3}
- 2 peaches
- 2 (1 oz) maple syrup

What you need

- neutral oil
- kosher salt & ground pepper
- ¼ c milk (optional) ³
- sugar
- vanilla extract
- unsalted butter ³

Tools

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

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 33g, Carbs 65g, Protein 29g



1. Microwave potatoes

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; cut into ½-inch pieces. Transfer to a medium microwave-safe bowl and cover. Microwave on high for 3 minutes; uncover and stir. Cover and microwave until potatoes are tender and can easily be pierced with a fork, 3-5 minutes more. Season to taste with **salt** and **pepper**.



4. Mix pancake batter

In a medium bowl, finely grate **zest of ½ the lemon** and squeeze **2 tablespoons juice**. Whisk in **ricotta**, **poppy seeds**, **1 large egg**, **¼ cup milk or water**, **1½ tablespoons sugar**, and **1 teaspoon vanilla**. Add **biscuit mixture** and whisk until no dry flour remains (mixture will be lumpy).



2. Roast potatoes & bacon

Mix **potatoes** until coated in a starchy film; spread in the center of a parchment-lined rimmed baking sheet. Arrange **bacon** around rim of baking sheet.

Roast on lower oven rack until bacon is crispy, 15-20 minutes, flipping bacon halfway through.



5. Cook pancakes

Heat **1 teaspoon oil** in a large nonstick skillet over medium until shimmering. Using paper towels, wipe out **oil**, leaving a thin film on the bottom and sides of pan. Add **¼ cup batter** at a time (do not overcrowd skillet). Cook until golden brown and cooked through, about 2 minutes per side.



3. Finish potatoes

Transfer **bacon** to a paper towel-lined plate. Stir **potatoes** with a spatula; continue roasting until browned and crispy, 15-20 minutes. Sprinkle with **chorizo spice**; carefully toss on baking sheet to coat.



6. Finish & serve

Heat **egg bites** according to package instructions. Halve **peaches**, discarding pits, and cut each half into ½-inch slices. On a large board and/or serving platter, arrange **bacon**, **potatoes**, **pancakes**, **egg bites**, and **peaches**.

Serve **breakfast board** with **maple syrup** and **butter** alongside. Enjoy!