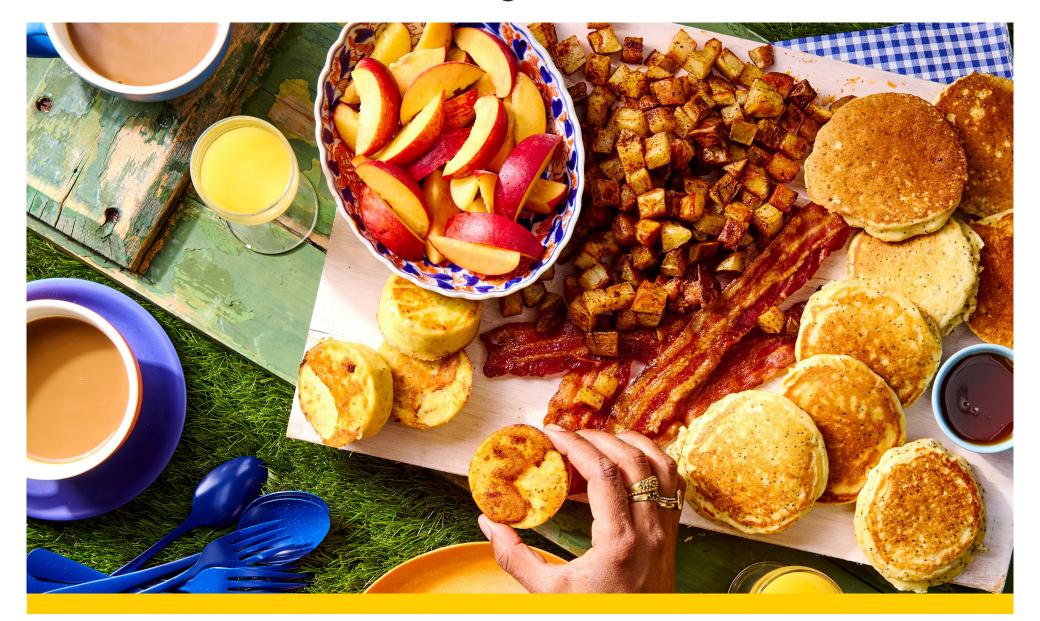
# MARLEY SPOON



# **Summertime! Loaded Brunch Board**

with Lemon Ricotta Pancakes & Bacon



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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 <sup>3</sup>
- ¼ oz poppy seeds
- 2 (2½ oz) biscuit mix 1,2,3,4
- 1 box sausage-cheddar egg bites (4 bites/box) <sup>1,3</sup>
- 2 peaches
- 2 (1 oz) maple syrup

## What you need

- neutral oil
- kosher salt & ground pepper
- 1/4 c milk (optional) 3
- sugar
- vanilla extract
- unsalted butter <sup>3</sup>

#### **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**.



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.



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.



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).



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.



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!