

# DINNERLY



## BEC Biscuit Bake with Everything Bagel Seasoning

 1h  2 Servings

Turns out, all you need for a hearty, savory breakfast of champions is just one skillet. Fluffy biscuits mix it up with a cheese, bacon, scallion, and everything bagel spice concoction. Not enough breakfast for you? Crack some eggs on top and bake until the yolk is perfectly runny. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

## WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 4 (2½ oz) biscuit mix <sup>1,3,6,7</sup>
- 2 scallions
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- ¼ oz everything bagel spice blend <sup>11</sup>
- 8 oz milk <sup>7</sup>

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- kosher salt
- 2-3 large eggs <sup>3</sup>

## TOOLS

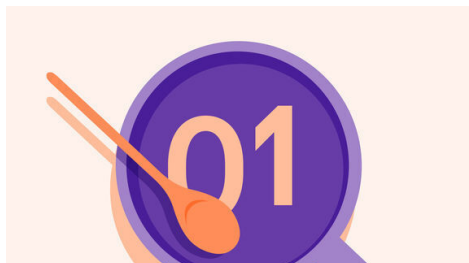
- medium ovenproof skillet

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

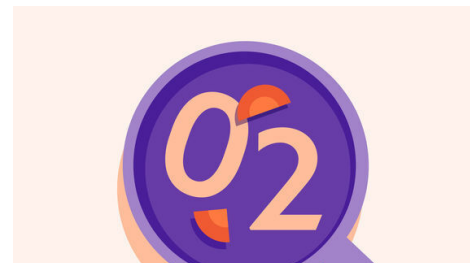
Calories 660kcal, Fat 40g, Carbs 44g, Protein 27g



### 1. Cook bacon

Preheat oven to 375°F with a rack in the center.

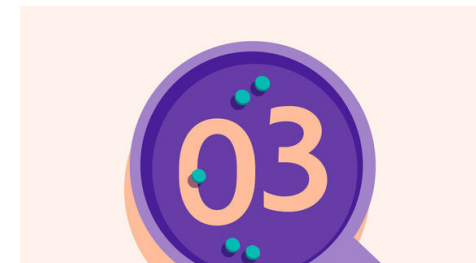
Transfer **bacon** to a medium ovenproof skillet. Cook over medium heat, stirring often, until browned and crisp, 10–15 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate. Reserve skillet with **2 tablespoons bacon fat**.



### 2. Make biscuits

Meanwhile, in a medium bowl, mix **all of the biscuit mix** and ½ cup **water** until just combined. Transfer **dough** to a **lightly floured** work surface; dust more **flour** over top. Gently press into a 4x6-inch rectangle, about 1 inch thick; cut into 16 squares. Reserve bowl.

Arrange **biscuits** in reserved skillet, evenly spaced apart.



### 3. Assemble & bake

Coarsely chop **bacon**. Thinly slice **scallions**.

In reserved bowl, whisk together **all of the cheese**, **half each of the bacon**, **scallions**, and **everything bagel spice**, ⅔ cup **milk**, and ¼ **teaspoon salt**. Pour over **biscuits**; let sit for 15 minutes.

Bake on center oven rack until biscuits are puffed and starting to brown on top, about 20 minutes.



### 4. Cook eggs & serve

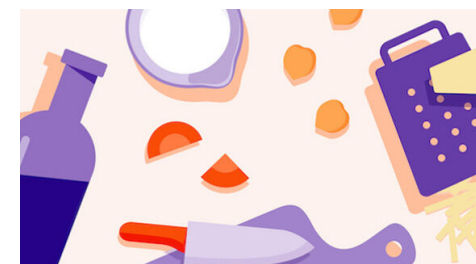
Using a spoon, make 2–3 indentations on surface of **biscuits**. Crack **1 large egg** into each well; season with **remaining everything bagel spice**. Return to center oven rack and bake until eggs are almost set, 5–7 minutes.

Serve **BEC biscuit bake** with **ketchup** and **remaining bacon and scallions** over top. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!