

DINNERLY



BEC Stuffed Breakfast Buns with Maple Glaze



40min



2 Servings

Bacon, egg, and cheese—otherwise known as the Best Ever Combo. It's so good, in fact, that it can't be confined to early morning hours only! We want to have it for brunch, lunch, and dinner, especially when they're stuffed inside a sweet, maple-glazed bun. We've got you covered! (2-p plan makes 4 buns, 4-p plan makes 8 buns)

WHAT WE SEND

- 1 lb pizza dough ¹
- 4 oz pkg thick-cut bacon
- 1 oz maple syrup
- 2 (2 oz) shredded cheddar-jack blend ⁷

WHAT YOU NEED

- neutral oil
- 4 large eggs ³
- kosher salt & ground pepper
- all-purpose flour ¹
- ketchup

TOOLS

- medium (8x8") baking dish
- medium nonstick skillet

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 660kcal, Fat 31g, Carbs 61g, Protein 24g

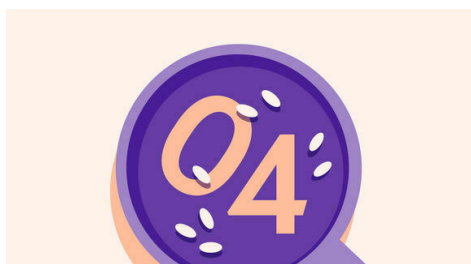


1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly grease a medium 8x8-inch baking dish.

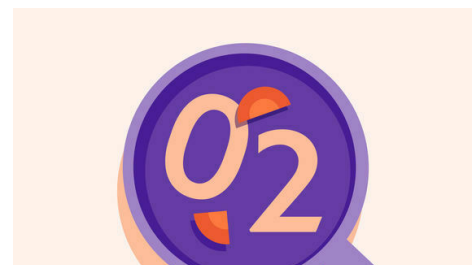
Set **dough** aside in a lightly **oiled** bowl to come to room temperature.

Slice **bacon** into ½-inch pieces. In a medium bowl, beat **4 large eggs** with a pinch each of **salt** and **pepper**.



4. Assemble buns

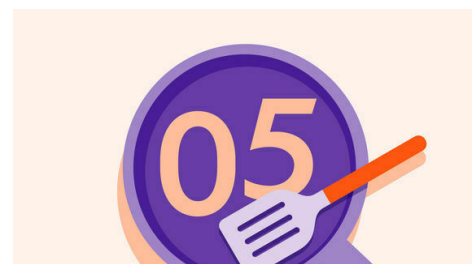
Divide **dough** into 4 even pieces. On a **floured** work surface, roll or gently stretch each piece into a 4-inch circle. Divide **egg mixture** evenly among centers of each circle. Stretch dough edges over filling to meet in the center; pinch to seal.



2. Cook eggs & bacon

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **eggs**; scramble until soft curds form, about 1 minute. Transfer to a medium bowl; wipe out skillet.

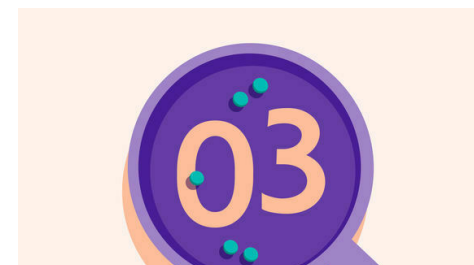
Add **bacon** to same skillet over medium-high heat. Cook, stirring occasionally, until golden-brown and crisp, about 4 minutes; transfer to a paper towel-lined plate. Reserve **bacon drippings** in skillet.



5. Bake & serve

Transfer **buns**, seam-side down, to prepared baking dish, evenly spread apart. Brush with **maple glaze** and sprinkle with **salt** and **pepper**. Bake on center oven rack until puffed and golden-brown, about 20 minutes. Let buns rest for 5 minutes.

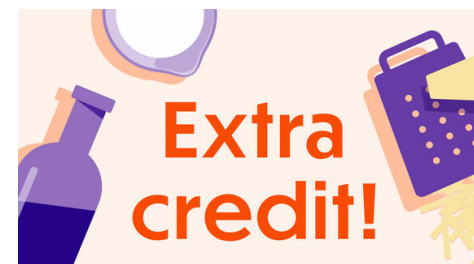
Serve **BEC stuffed buns** with **ketchup** on the side, if desired. Enjoy!



3. Make glaze & filling

Off heat, to skillet with **bacon drippings**, stir in **maple syrup** until combined. Set **maple glaze** aside until step 5.

To bowl with **eggs**, add **bacon** and **all of the cheese**; stir to combine. Season to taste with **salt** and **pepper**.



6. Save some for later!

Leftover buns can be reheated in the microwave, or place them in the oven at 350°F until warmed through, about 15 minutes.