

MARLEY SPOON



Everything Bagel Breakfast Tart with Bacon

Cheddar, Eggs & Scallions



30min



2 Servings

This luscious breakfast tart is almost too pretty to eat! Flaky crescent dough provides a perfectly buttery bed for runny eggs and crisp bacon. A swipe of bacon fat along the crust seals in the flavor-packed everything bagel seasoning while the tart bakes under a layer of scattered cheddar. As if this weren't delicious enough, a final drizzle of Buffalo sauce and scallions seals the deal. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 4 oz pkg thick-cut bacon
- 2 (8.8 oz) pie dough ¹
- ¼ oz everything bagel seasoning ¹¹
- 2 oz shredded cheddar-jack blend ⁷
- 2 scallions
- 1 oz Buffalo sauce

What you need

- 4 large eggs ³
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- parchment paper
- medium 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

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

Nutrition per serving

Calories 590kcal, Fat 40g, Carbs 29g, Protein 25g



1. Cook bacon

Preheat oven to 400°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

Place **bacon** in a medium skillet. Cook over medium-high until bacon is lightly browned, 4–5 minutes. Transfer to a paper towel-lined plate; reserve **bacon fat**.



4. Bake filling

Transfer to center oven rack and bake until **eggs** are set and **crust** is golden brown, 13–15 minutes. Season eggs with **a pinch each of salt and pepper**. Let **tart** rest for 5 minutes.

Thinly slice **scallions**.



2. Prep crust

Roll **1 dough** into a 12-inch circle; place on a parchment paper-lined baking sheet. Roll edges in by ½-inch to create a **crust** around the perimeter; pinch to seal.

Prick surface of crust with a fork. Brush crust all over with **reserved bacon fat**, then sprinkle evenly with **everything bagel seasoning**.



5. Serve

Drizzle **Buffalo sauce** over the top of the **tart**, if desired, and garnish with **chopped scallions**. Cut **tart** into wedges for serving. Enjoy!



3. Bake crust

Bake **crust** on center rack until light golden brown, 10–12 minutes; remove from oven. Sprinkle the **top of the tart** with **cheddar**, leaving four spaces for the **eggs**. Crack **eggs** into the empty spaces, making sure that they are evenly spread on the surface of the tart. Top with **bacon strips** so that they surround the eggs.



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