

# MARLEY SPOON



## Brunch Board: Lemon-Poppy Ricotta Pancakes

with Sausage, Bacon, Home Fries & More!



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 patties, bacon, chorizo-spiced home fries, and our deceptively simple lemon-poppy ricotta pancakes. Fresh, juicy grapefruit and eggs made to order (your choice!) complete the board with real maple syrup alongside. (2p-plan serves 4; 4p-plan serves 8)



## What we send

- 2 potatoes
- ½ lb pkg country-style sausage
- 4 oz pkg thick-cut bacon
- ¼ oz chorizo chili spice blend
- 1 lemon
- 4 oz ricotta <sup>2</sup>
- ¼ oz poppy seeds
- 2 (2½ oz) biscuit mix <sup>1,2,3,4</sup>
- 1 grapefruit
- 2 (1 oz) maple syrup

## What you need

- neutral oil
- kosher salt & ground pepper
- 3-5 large eggs <sup>1</sup>
- ¼ c milk (optional) <sup>2</sup>
- sugar
- vanilla extract
- butter <sup>2</sup>

## Tools

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

## Cooking tip

Take out butter to soften at room temperature at least 1 hour before serving.

## Allergens

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

## Nutrition per serving

Calories 700kcal, Fat 29g, Carbs 70g, Protein 36g



### 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 & meats

Mix **potatoes** until coated in a starchy film; spread in the center of a parchment-lined rimmed baking sheet. Form **sausage meat** into 4 patties; place in corners of baking sheet. Arrange **bacon** around rim of baking sheet.

Roast on lower oven rack until bacon is crispy and sausage is cooked and browned underneath, 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 **meats** 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

In the same skillet, cook **2-4 large eggs** as desired (scrambled, fried, etc.). Quarter **grapefruit**. On a large board and/or serving platter, arrange **sausage**, **bacon**, **potatoes**, **pancakes**, **eggs**, and **grapefruit**.

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