

DINNERLY



Griddle Cake Breakfast Sandwich with Bacon & Cheesy Potato Hash



40-50min



2 Servings

If this isn't the breakfast of champions, we don't know what is. Two maple syrup-glazed griddle cakes sandwich crispy bacon and an omelette in between. Once you've scarfed that down, turn your attention to this super-charged hash. Potatoes and peppers roast till tender before we sprinkle on scallions and melty cheese. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- 1 bell pepper
- 4 oz pkg thick-cut bacon
- 2 scallions
- 2 oz shredded cheddar-jack blend ²
- 2 (1 oz) maple syrup
- 2 (2½ oz) biscuit mix ^{1,2,3,4}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 4 large eggs ¹
- ¼ cup + 1 Tbsp milk or water ²
- butter ²

TOOLS

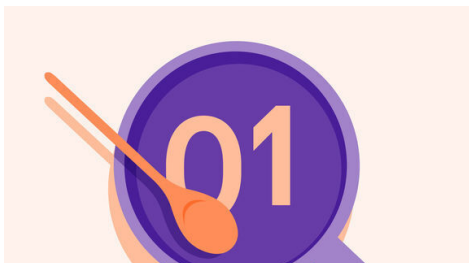
- parchment paper
- rimmed baking sheet
- medium nonstick skillet

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 620kcal, Fat 35g, Carbs 51g, Protein 26g



1. Prep hash & bacon

Preheat oven to 450°F with a rack in the center.

Scrub **potatoes**; cut into ¼-inch pieces. Halve **pepper**; discard stem and seeds. Cut into ½-inch pieces.

On a parchment-lined rimmed baking sheet, toss potatoes and peppers with **1 tablespoon oil**. Season with **salt** and **pepper**. Lay **bacon** around edges of sheet. Bake until bacon is browned and crisp, 15–20 minutes.



2. Finish hash

Transfer **bacon** to a paper towel-lined plate. Stir veggies and continue baking until **potatoes** are browned and tender and **peppers** are deeply browned in spots, 10–15 minutes.

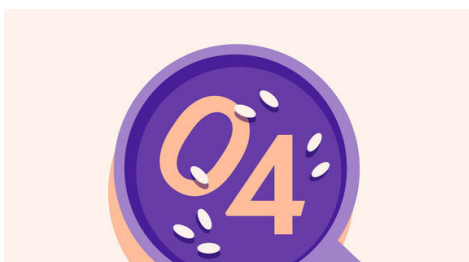
Trim **scallions**; thinly slice. When ready to serve, sprinkle veggies with **half the cheese**; bake until melted, 2–3 minutes. Sprinkle with scallions.



3. Mix eggs & batter

Meanwhile, in a medium bowl, whisk together **3 large eggs**, **1 tablespoon milk or water**, and a **pinch each of salt and pepper**.

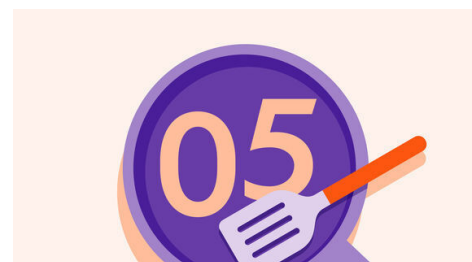
In a second medium bowl, whisk together **1 large egg**, **1 tablespoon maple syrup**, and **¼ cup milk or water**. Whisk in **all of the biscuit mix** until no dry flour remains (there will be lumps).



4. Cook griddle cakes

Heat a medium nonstick skillet over medium-low. Pour in about **¼ cup batter** at a time (do not overcrowd pan). Cook until edges look dry and bubbles form on top, about 2 minutes (reduce heat if browning too quickly). Flip and cook, 1–2 minutes more. Transfer to a plate.

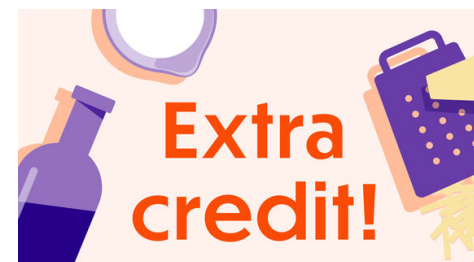
Brush **remaining maple syrup** over **griddle cakes**; set aside to soak.



5. Cook eggs & serve





In same skillet, heat **1 tablespoon butter** over medium. Add **half of the eggs**; swirl and cook until set, 1–2 minutes. Transfer to a cutting board. Sprinkle with **half the remaining cheese**. Cut in half, then fold into 2 squares. Repeat with remaining eggs and cheese.

Sandwich **bacon** and **eggs** between **griddle cakes** with maple side facing inward. Serve with **hash**. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com     **#dinnerly**