

DINNERLY



BEC Breakfast Baguette Boats with Fontina & Parmesan



40-50min



2 Servings

No more early morning BEC runs for you! You've got something even better at home: a cheesy baguette stuffed with bacon, egg, spinach, and scallions. Personally, our favorite kind of boat is made out of bread. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 2 scallions
- 2 (1 oz) cream cheese ²
- 5 oz baby spinach
- 2 baguettes ³
- 2 oz shredded fontina ²
- ¾ oz Parmesan ²

WHAT YOU NEED

- 4 large eggs ¹
- milk ²
- kosher salt & ground pepper

TOOLS

- microplane or grater
- medium nonstick skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 530kcal, Fat 26g, Carbs 41g, Protein 30g



1. Prep ingredients

Preheat oven to 350°F with a rack in the upper third.

Cut **bacon** into ½-inch pieces. Trim **scallions**; thinly slice, keeping dark greens separate. Finely grate **Parmesan**, if necessary.

In a medium bowl, whisk together **all of the cream cheese** and **1 large egg** until smooth. Add **3 more large eggs** and **1 tablespoon milk**; whisk to combine. Season to taste with **salt and pepper**.



4. Assemble & bake

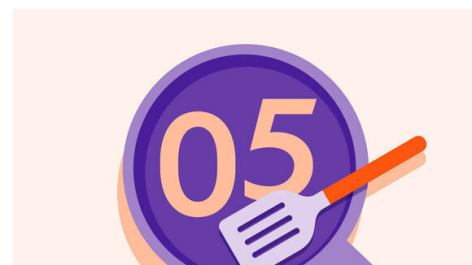
Divide **bacon-spinach mixture** between **baguettes** and fill to the rim with **egg mixture** (save or discard any extra egg). Sprinkle **remaining cheese mixture** over top.

Bake on upper oven rack until eggs are puffed, firm, and just set, 20–25 minutes.



2. Cook bacon & spinach

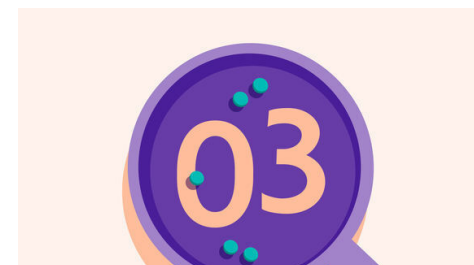
Place **bacon** in a medium nonstick skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Add **spinach** and **scallion whites and light greens**. Cook, stirring often, until spinach is wilted, 1–2 minutes. Off heat, season to taste with **salt and pepper**.



5. Broil & serve

Switch oven to broil. Broil **egg boats** until tops are lightly browned in spots, 15–45 seconds (watch closely as broilers vary). Let cool at least 10 minutes. Sprinkle with **scallion dark greens**.

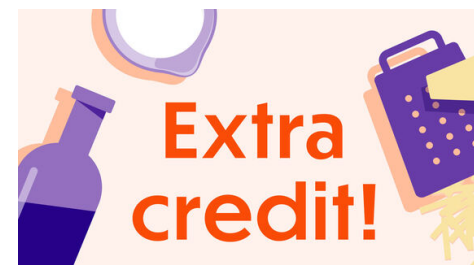
Serve **BEC baguette boats** warm or at room temperature. Enjoy!



3. Prep bread

Cut a deep “V” through the top of each **baguette** to the bottom (bottom should be ½-inch in thickness). Remove as much bread as possible, keeping ½-inch thick shell of the baguette intact. Transfer to a rimmed baking sheet.

In a small bowl, toss together **all of the fontina and Parmesan**; sprinkle half of the cheese mixture inside baguettes.



6. Get that bread!

You don't have to throw away the excess bread from step 3. Turn it into breadcrumbs, croutons, or even a bread pudding!