

DINNERLY



Cheddar Biscuit Bake with Chorizo & Roasted Red Peppers

 1h  2 Servings

You know what's the best part of a brunch bake? It's not just waking up late on a weekend morning to delicious food. For us, it's all about combining some of our favorite things in one dish, like cheddar biscuits and chorizo sausage baked together in an eggy custard. And let's be real, brunch can be anytime you want it to be, so it's perfect for lunch and dinner too! We've got you covered! (2p plan serves 4; 4p plan serves 8)

WHAT WE SEND

- 2 scallions
- ½ lb pkg chorizo sausage
- 2 oz roasted red peppers
- 3 oz mascarpone ⁷
- 5 oz self-rising flour ¹
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- ½ cup milk ⁷
- apple cider vinegar (or white wine vinegar)
- neutral oil
- 4 large eggs ³
- kosher salt & ground pepper
- 4 Tbsp butter ⁷

TOOLS

- medium baking dish
- medium nonstick skillet
- microwave

COOKING TIP

If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

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 550kcal, Fat 36g, Carbs 32g, Protein 28g

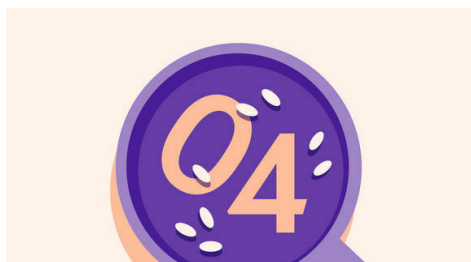


1. Prep & make buttermilk

Preheat oven to 375°F with a rack in the upper third. Lightly grease a medium baking dish.

Trim ends from **scallions**, then thinly slice about 4 tablespoons (save rest for own use, if necessary).

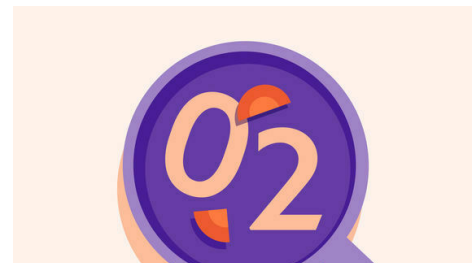
In a liquid measuring cup, stir together ½ **cup milk** and 1 **teaspoon vinegar**; set **buttermilk** aside for step 4.



4. Make biscuit topping

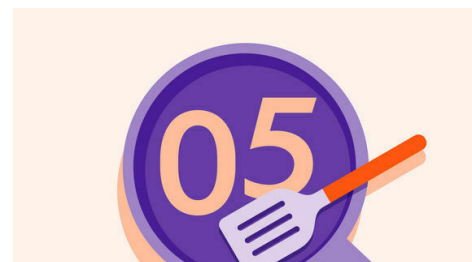
In a medium bowl, microwave 4 **tablespoons butter** until melted (see cooking tip!). Stir in **buttermilk** until combined.

Using a fork, gently stir in **self-rising flour** and ¼ **teaspoon salt** until just combined. Gently stir in **half of the cheese**.



2. Brown chorizo

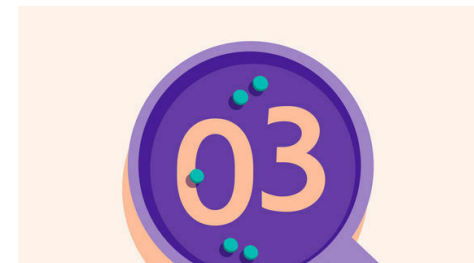
Heat 1 **teaspoon oil** in a medium nonstick skillet over medium-high. Add **chorizo** and cook, breaking up into smaller pieces, until browned, about 5 minutes. Stir in **roasted red peppers** and **half of the scallions**. Transfer to prepared baking dish.



5. Bake & serve

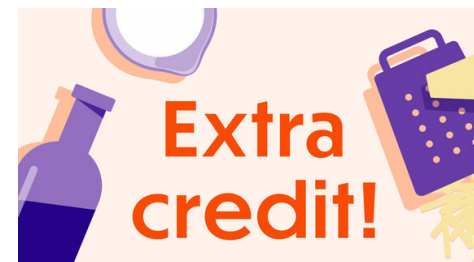
Using a tablespoon, drop **biscuit dough** over **egg mixture** in baking dish (it will not be completely covered). Top with **remaining cheese** and **a few grinds of pepper**. Bake on upper oven rack until **biscuits** are golden and cooked through and egg is set, about 30 minutes. Let sit 5 minutes.

Top **cheddar biscuit bake** with **remaining scallions** before serving. Enjoy!



3. Make egg mixture

In a large bowl, whisk to combine 4 **large eggs** and **mascarpone** until combined. Stir in ¾ **cup water**, ¾ **teaspoon salt**, and **a few grinds of pepper**. Pour evenly over **chorizo mixture** in baking dish.



6. Sweet or heat?

Give this brunch bake a drizzle of maple syrup or your favorite hot sauce before serving, whichever you prefer!