

MARLEY SPOON



Brown Sugar Bacon & Egg Sandwich

with Sriracha Mayo & Arugula Salad



20-30min



2 Servings

Savory, crisp bacon is 100 times better when you add a brown sugar glaze! Oh, and no need to make a mess with cracking, beating, and cooking eggs, hoping they don't stick to the pan. These craveable breakfast sandwiches put ready-to-heat, cage-free egg bites to work. Cook the bacon, reheat the egg bites, dress the salad, and assemble! (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 sandwich and 1 salad portion)

What we send

- 4 oz pkg thick-cut bacon
- 2 oz dark brown sugar
- 2 pkts Sriracha
- 2 oz mayonnaise ^{1,3}
- 1 box bacon-Swiss egg bites (4 bites/box) ^{1,2}
- 1 bag arugula
- 2 artisan buns ^{1,2,3,4}

What you need

- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or red wine vinegar)

Tools

- rimmed baking sheet

Cooking tip

Use Egg Bites within 14 days.

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 1210kcal, Fat 87g, Carbs 63g, Protein 44g



1. Prep bacon

Preheat oven to 400°F with a rack in the upper third. Line a rimmed baking sheet with foil. Transfer **bacon** to prepared baking sheet and lay in an even layer. Sprinkle bacon all over with **half of the brown sugar**.



2. Bake brown sugar bacon

Bake **bacon** on upper oven rack until glazed, browned, and fat is mostly rendered, 10-15 minutes (watch closely as ovens vary). Let cool for 5 minutes before serving (bacon will crisp as it cools).



3. Make Sriracha mayo

In a small bowl, stir to combine **all of the Sriracha and mayonnaise**. Season to taste with **salt and pepper**.



4. Heat egg bites

Use **2 egg bites** per sandwich for an indulgent breakfast, or use 1 per sandwich and save the remaining for a quick protein kick another day. Heat **eggs** according to package instructions.



5. Dress arugula salad

In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Toss **arugula** with **dressing** and season to taste with **salt and pepper**.



6. Finish & serve

Split **buns** and lightly toast in an oven or toaster. Cut **egg bites** into thick slices. Spread **Sriracha mayo** on **toasted buns**, then top with **sliced egg bites**, **brown sugar bacon**, and **some of the arugula salad**. Serve **remaining arugula salad** on the side. Enjoy!