



# 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 <sup>7</sup>
- 5 oz baby spinach
- 2 baguettes <sup>1</sup>
- 2 oz shredded fontina <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>

## WHAT YOU NEED

- 4 large eggs <sup>3</sup>
- milk <sup>7</sup>
- kosher salt & ground pepper

## TOOLS

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

## 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 530kcal, Fat 25g, Carbs 42g, Protein 30g

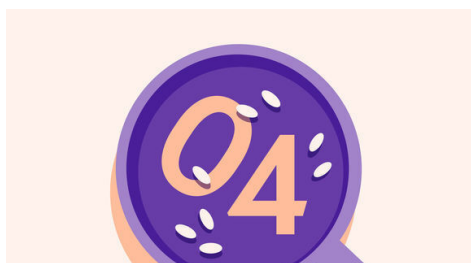


### 1. Prep ingredients

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.

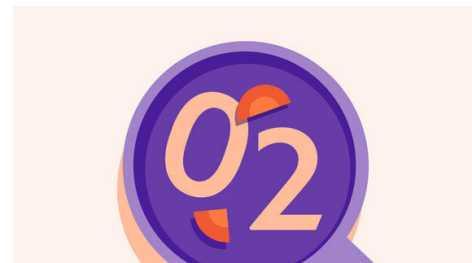
In a medium bowl, whisk together **all of the cream cheese** and **1 large egg** until smooth. Add **3 more large eggs** and **1 tablespoon milk**; whisk to combine. Season to taste with **salt and pepper**.



### 4. Assemble & bake

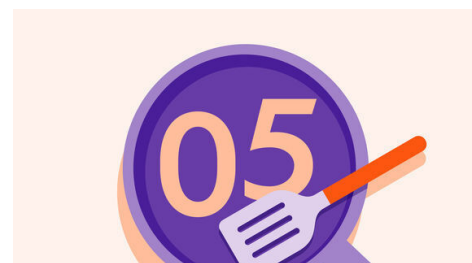
Divide **bacon-spinach mixture** between **baguettes** and fill to the rim with **egg mixture** (save or discard any extra egg). Sprinkle **remaining cheese mixture** over top.

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



### 2. Cook bacon & spinach

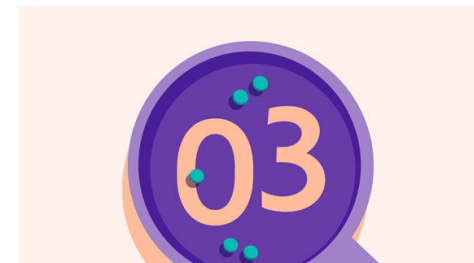
Place **bacon** in a medium nonstick skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Add **spinach** and **scallion whites and light greens**. Cook, stirring often, until spinach is wilted, 1–2 minutes. Off heat, season to taste with **salt**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

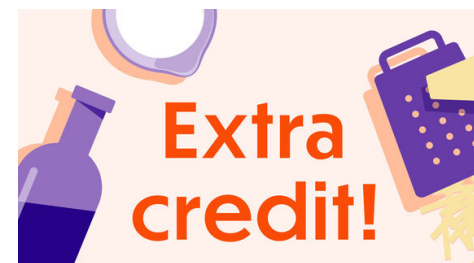
Serve **BEC baguette boats** warm or at room temperature. Enjoy!



### 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!