



## BEC Brioche Sandwich

with Chives & Hot Honey



ca. 20min



2 Servings

When bacon, egg, and cheese first came together, the ultimate breakfast sandwich was born. We sandwich our BEC in a warm and toasty brioche bun that cradles a tender cheesy chive-scented omelet. Crisp bacon rests on top and we drizzle it all with hot honey for a sweet and spicy start to your day.

### What we send

- ¼ oz fresh chives
- 4 oz pkg thick-cut bacon
- 2 brioche buns <sup>1,3,7</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- ½ oz Mike's Hot Honey

### What you need

- 2 large eggs <sup>3</sup>
- milk (optional) <sup>7</sup>
- kosher salt & ground pepper

### Tools

- medium nonstick skillet

### Cooking tip

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.

### 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 680kcal, Fat 39g, Carbs 38g, Protein 40g



#### 1. Whisk eggs

Finely chop **chives**.

In a small bowl, whisk together **2 large eggs, half of the chives, 1 tablespoon milk or water, and a pinch each of salt and pepper.**



#### 2. Cook bacon

Place **bacon** in a medium nonstick skillet over medium heat. Cook, flipping halfway, until golden brown and crisp, 6-8 minutes. Transfer to a paper towel-lined plate. Spoon **bacon fat** into a small bowl and set aside. Reserve skillet (do not wipe out).



#### 3. Toast buns

Working in batches if necessary, brush **cut sides of buns** with **some of the reserved bacon fat**. Heat reserved skillet over medium. Add buns, cut side down, and cook until toasted, 1-3 minutes.



#### 4. Cook eggs

In same skillet, heat **2 teaspoons reserved bacon fat** over medium. Add **eggs**; swirl and cook until set, 1-2 minutes. Remove from heat; sprinkle **cheese** down the middle of the eggs and then fold edges in over the cheese. Allow cheese to melt before cutting omelet in half.



#### 5. Assemble & serve

Lay **an omelet half** on **bottom brioche buns** and top with **bacon**. Drizzle with **hot honey** and garnish with **remaining chives**, if desired. Sandwich with **top brioche bun** and serve. Enjoy!



#### 6. Check us out!

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