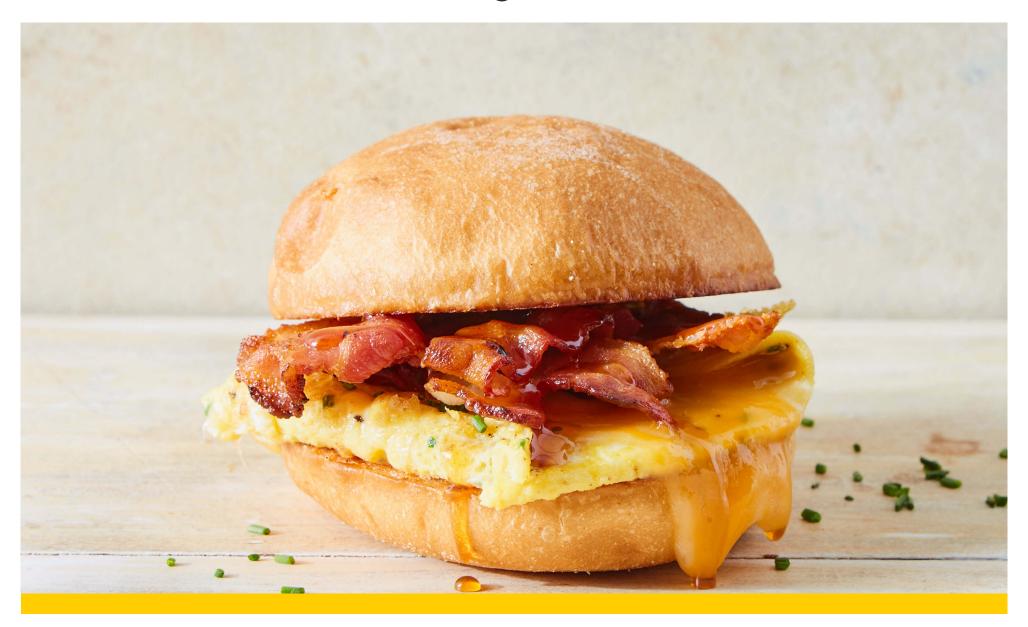
MARLEY SPOON



BEC Brioche Sandwich

with Chives & Hot Honey



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

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

What you need

- 2 large eggs ³
- milk (optional) 7
- 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!



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