

DINNERLY



BEC Strata Muffins with Everything Bagel Seasoning



40-50min



2 Servings

The greatest breakfast hits are coming together for this super savory muffin that's perfect any time of day. Fluffy bread soaks up an eggy custard along with crisp bacon and cheddar cheese. The stellar blend of everything bagel seasoning garnishes the tops before they bake to golden brown. Just try to let them cool a bit before you dig in. We've got you covered! (2-p plan makes 6; 4-p plan makes 12)

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 baguette ³
- 2 oz shredded cheddar-jack blend ²
- ¼ oz everything bagel seasoning ⁴

WHAT YOU NEED

- kosher salt & ground pepper
- 2 large eggs ¹
- ½ cup milk ²

TOOLS

- medium skillet
- rimmed baking sheet
- 6-cup muffin tin

ALLERGENS

Egg (1), Milk (2), Wheat (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 240kcal, Fat 13g, Carbs 15g, Protein 14g



1. Cook bacon

Preheat oven to 375°F with a rack in the center.

Add **bacon** to a medium skillet. Cook over medium heat until browned and crisp, 7–10 minutes. Transfer to a paper towel-lined plate. Reserve **bacon fat** in skillet.

Coarsely chop bacon.



2. Prep bread

Cut **bread** into 1-inch pieces.

Toss on a rimmed baking sheet with 2 **tablespoons oil or bacon fat** and season with **salt** and **pepper**. Bake on center oven rack until crisped and slightly golden brown, 12–15 minutes.



3. Make custard

In a medium bowl, whisk to combine 2 **large eggs** and ½ **cup milk**. Add **toasted bread** and let sit, stirring occasionally, until bread has absorbed custard, about 10 minutes.

Brush a 6-cup muffin tin with **reserved bacon fat** or **nonstick cooking spray** (or line with paper muffin cups).



4. Bake & serve

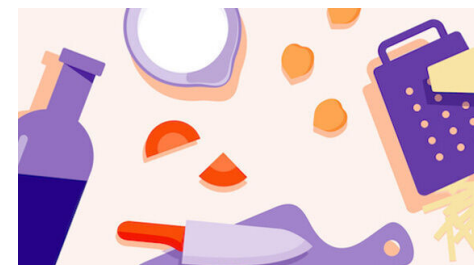
Add **cheese** and **chopped bacon** to **bread mixture**; stir to coat. Evenly divide in prepared muffin tin. Sprinkle **everything bagel seasoning** over top. Bake on center oven rack until golden brown, 25–30 minutes.

Let **strata muffins** sit for 3 minutes before un-molding and serving. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!