

MARLEY SPOON



Bacon, Egg & Cheese Sandwich with

Harissa-Tomato Jam, Sumac Shallots, & Parsley



40-50min



2 Servings

Up your brekkie routine with an egg sandwich that's sure to rival your favorite restaurant. We've made this easy as can be thanks to a ready-to-make biscuit mix—all you have to do is add water, stir, shape, and bake! Sandwich these fluffy warm biscuits with homemade sweet and spicy harissa-tomato jam, browned sausage patties, scrambled eggs, and melted cheese. There's no better way to start the day!

What we send

- 1 oz fresh ginger
- 2 brioche buns ^{1,3,7}
- 6 oz grape tomatoes
- 2 oz dark brown sugar
- ½ oz tamari soy sauce ⁶
- ¼ oz harissa spice blend
- 4 oz pkg thick-cut bacon
- 2 oz shredded cheddar-jack blend ⁷
- 1 shallot
- ¼ oz sumac
- ½ oz fresh parsley

What you need

- kosher salt & ground pepper
- 3 large eggs ³
- unsalted butter ⁷
- olive oil
- red wine vinegar (or white wine vinegar)

Tools

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

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 28g, Carbs 113g, Protein 44g



1. Cook bacon

Preheat oven to 400°F with a rack in the center. Lay bacon on a rimmed baking sheet. Bake on center rack until browned and crisp, rotating baking sheet halfway through, 10-12 minutes. Transfer bacon to a paper towel-lined plate. Drain off bacon fat into a small bowl and reserve.



4. Toast buns

Brush cut sides of buns with reserved bacon fat. Place a medium nonstick skillet over medium heat. Toast buns, cut side down, until golden brown, 1-2 minutes.



2. Prep ingredients

Meanwhile, cut tomatoes in half. Thinly slice half the shallot. Finely grate 1 teaspoon ginger. Pick parsley leaves from stems; discard stems. In a medium bowl, whisk together 3 large eggs and a pinch of salt and pepper.

In a small bowl, massage shallots with ½ teaspoon sumac and ⅛ teaspoon salt until wilted. Stir in ½ tablespoon each vinegar and oil; set aside until ready to serve.



5. Cook eggs

In same skillet, melt 1 tablespoon butter over medium-low. Add half the eggs. Cook, pushing sides of egg toward center and tilting pan so egg fills empty spots, until eggs are nearly cooked but surface is still slightly wet. Sprinkle over half the cheese. Fold edges of egg towards center to form a square packet the size of bun; press gently to adhere.



3. Make tomato jam

In a medium bowl, mix together tomatoes, ginger, 3 tablespoons brown sugar, ½ tablespoon each tamari and vinegar, and 1 teaspoon harissa spice. Microwave, stirring halfway through, until tomatoes have cooked into a thick jam, 6-8 minutes. Set aside to cool.



6. Assemble

Flip egg and cook for another 30 seconds; transfer to a plate. Repeat process with remaining eggs and cheese.

Spread tomato jam on both sides of buns. Place bacon on bottom buns and top with eggs. Toss together sumac shallots and parsley and place on top of eggs; sandwich with top buns. Enjoy!