

DINNERLY



BEC Biscuit Sandwich with Buffalo Sauce



30min



2 Servings

A breakfast sandwich is basically the best thing you can wake up to in the morning, no question. But what if that sandwich is on a biscuit? With a classic bacon, egg, and cheese filling? Plus a drizzle of spicy Buffalo sauce? We don't blame you if you want this sandwich for breakfast, lunch, and dinner! We've got you covered! (2p-plan serves 2; 4p-plan serves 4 —nutrition reflects 1 sandwich)

WHAT WE SEND

- 2 (2½ oz) biscuit mix ^{1,2,3,4}
- 4 oz pkg thick-cut bacon
- 2 oz shredded cheddar-jack blend ²
- 1 oz Buffalo sauce

WHAT YOU NEED

- 2 large eggs ¹
- milk (optional) ²
- kosher salt & ground pepper
- butter ²

TOOLS

- parchment paper
- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 850kcal, Fat 57g, Carbs 41g, Protein 40g



1. Prep eggs

Preheat oven to 425°F with a rack in the center.

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



2. Make biscuits

In a medium bowl, combine **all of the biscuit mix** and **¼ cup cold tap water**. Use a spatula to mix until just combined (don't over mix).

On a parchment-lined rimmed baking sheet, drop **dough** in 2 (3-inch wide, 1½-inch tall) rounds. Brush tops with **1 tablespoon melted butter**. Bake on center oven rack until puffed up and golden-brown, 15–17 minutes.



3. Cook bacon

Meanwhile, place **bacon** in a medium nonstick skillet. Cook over medium heat, flipping halfway, until golden-brown and crisp on both sides, 6–8 minutes. Transfer to a paper towel-lined plate. Reserve **2 teaspoons bacon fat** in skillet.



4. Make eggs

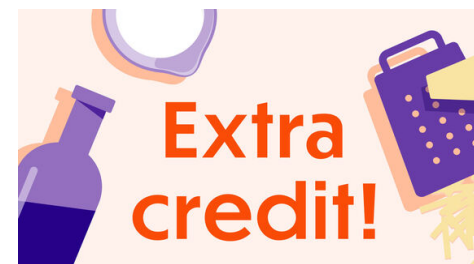
In same skillet, heat **reserved bacon fat** over medium. Add **eggs**; swirl and cook until set, 1–2 minutes.

Remove from heat and sprinkle **cheese** down the middle; fold edges over cheese and let melt. Cut **omelet** in half.



5. Assemble & serve

Cut **biscuits** in half through the center. Top with **cheese omelet**, **bacon**, and a **drizzle of Buffalo sauce**. Enjoy!



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