

MARLEY SPOON



BEC Sandwich with Harissa-Tomato Jam

Sumac Shallots & Parsley



30-40min



2 Servings

We're playing dress up with our favorite breakfast combo. A classic BEC gets accessorized with a deeply flavorful harissa tomato jam that nails the tangy, sweet, and smoky flavor trifecta. Sumac lends pleasant citrus notes to pickled shallots, while parsley brings a bright herbaceousness to every cheesy, bacon-filled bite.

What we send

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

What you need

- 3 large eggs ¹
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- olive oil
- unsalted butter ³

Tools

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

Cooking tip

Add tomato jam ingredients to a small saucepan and bring to a boil. Lower heat to medium-low; simmer, stirring and pressing on tomatoes with a spatula, until mixture is thick and jammy, 10-12 minutes.

Allergens

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

Nutrition per serving

Calories 940kcal, Fat 51g, Carbs 72g, Protein 46g



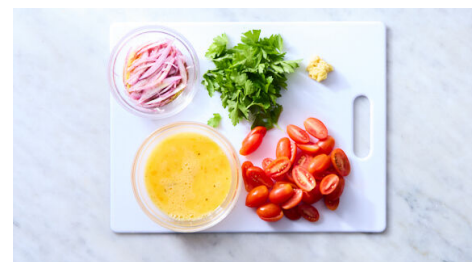
1. Cook bacon

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

Cut **tomatoes** in half. Thinly slice **half of the shallot** (save rest). Finely grate **1 teaspoon ginger**. Pick **parsley leaves**, discard stems. In a medium bowl, whisk **3 large eggs** and a **pinch each of salt and pepper**.

In a small bowl, massage **shallots** with **½ teaspoon sumac** and **⅓ teaspoon salt** until wilted. Stir in **½ tablespoon each of vinegar and oil**; set aside.



5. Cook eggs

In same skillet, melt **1 tablespoon butter** over medium-low. Add **half of 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 of 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 microwave-safe bowl, mix together **tomatoes, ginger, 3 tablespoons brown sugar, ½ tablespoon each of 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.

For alternative stovetop instructions, check out the cooking tip!



6. Assemble & serve

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

Place **bacon** on **bottom buns** and top with **eggs**. Toss together **sumac shallots** and **parsley** and place on top of eggs, then top with **tomato jam**. Sandwich with **top buns**. Enjoy!