

DINNERLY



Bacon, Egg & Cheese Breakfast Sandwich

with Tomato Jam



30-40min



2 Servings

A classic BEC has saved us time and time again. Now it's our turn to save it right back with a sweet and tangy tomato jam. We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 pkg grape tomatoes
- 2 oz dark brown sugar
- ½ oz tamari soy sauce ³
- 2 brioche buns ^{1,2,4}
- 2 oz shredded cheddar-jack blend ²
- 1 oz mayonnaise ^{1,3}

WHAT YOU NEED

- red wine vinegar (or white wine vinegar)
- 3 large eggs ¹
- kosher salt & ground pepper
- unsalted butter ²

TOOLS

- rimmed baking sheet
- 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), 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 930kcal, Fat 58g, Carbs 56g, Protein 45g



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.



2. Make tomato jam

Meanwhile, cut **tomatoes** in half. In a medium microwave-safe bowl, mix together **tomatoes**, **3 tablespoons brown sugar**, and **½ tablespoon each of tamari and vinegar**. Microwave, stirring halfway through, until tomatoes have cooked into a thick jam, 6–8 minutes. Set aside to cool.

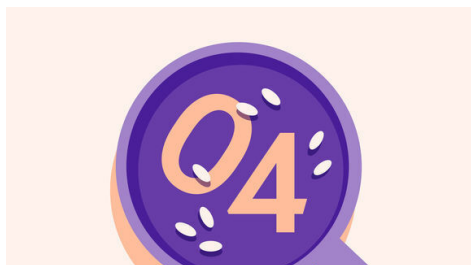
For alternative stovetop instructions, check out the cooking tip!



3. Toast buns

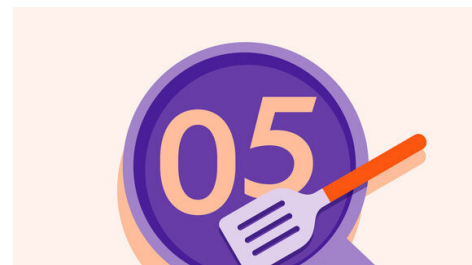
In a medium bowl, whisk together **3 large eggs** and a **pinch each of salt and pepper**.

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.



4. Cook eggs

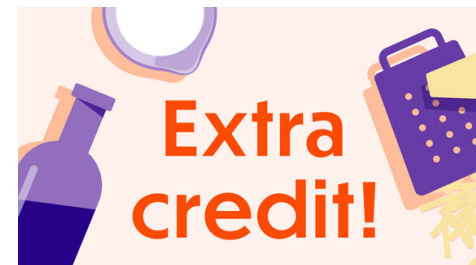
In same skillet, melt **1 tablespoon butter** over medium-low. Add **half of the eggs**. Cook, pushing sides of egg toward center and tilting pan so egg fills empty spots, until eggs are nearly cooked but surface is still slightly wet. Sprinkle over **half of the cheese**. Fold edges of egg towards center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



5. Assemble

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

Spread **mayonnaise** on **buns**. Place **bacon** on **bottom buns**, top with **eggs** and **tomato jam**, then sandwich with **top buns**. Enjoy!



6. Turn up the heat!

If you're a fan of spice, add a dash of red pepper flakes or your favorite hot sauce to kick things up a notch (or 5 notches, you do you)!