

DINNERLY



Breakfast Board with Pancakes, Bacon, Eggs & More!



40-50min



2 Servings

We've never met a charcuterie board we haven't liked (nay, loved), so we gave it a breakfast twist. We've combined all your favorites—pancakes, home fries, bacon, scrambled eggs, and even fresh fruit—to give you the breakfast of champions. Put down your phone and cancel that brunch res, because you won't be needing it. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 serving)

WHAT WE SEND

- 2 Yukon gold potatoes
- ½ lb pkg country-style sausage
- 4 oz pkg thick-cut bacon
- ¼ oz chorizo chili spice blend
- 2 (2½ oz) biscuit mix ^{1,2,3,4}
- 1 grapefruit
- 2 (1 oz) maple syrup

WHAT YOU NEED

- kosher salt & ground pepper to taste
- 3-5 large eggs ¹
- ¼ cup milk or water ²
- sugar
- vanilla extract
- butter ²

TOOLS

- microwave
- 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 610kcal, Fat 25g, Carbs 64g, Protein 32g



1. Prep potatoes

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; cut into ½-inch pieces. Transfer to a medium microwave-safe bowl and cover with plastic wrap. Microwave on high for 3 minutes; uncover and stir. Cover and microwave until potatoes are tender and can easily be pierced with a fork, 3–5 minutes more. Season to taste with **salt** and **pepper**.



4. Make pancakes

In a medium bowl, whisk to combine 1 **large egg**, ¼ cup **milk or water**, 1 **tablespoon sugar**, and 1 **teaspoon vanilla**. Add **biscuit mix**; whisk until no dry flour remains (mixture will be lumpy).

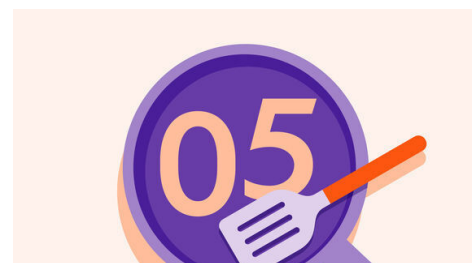
Heat a medium nonstick skillet over medium. Add about ¼ **cupfuls batter** at a time (do not overcrowd skillet). Cook until golden brown and cooked through, about 90 seconds per side.



2. Bake potatoes & meat

Spread out **potatoes** in the center of a parchment-lined rimmed baking sheet. Form **sausage** into 4 (3-inch patties); place in corners of baking sheet. Lay **bacon** around rim of baking sheet.

Bake on lower oven rack until bacon is crispy and sausage is cooked and browned underneath, 15–20 minutes. Transfer meats to a paper towel-lined plate.



5. Finish & serve

In same skillet, cook 2–4 large eggs using desired method (scrambled, fried, etc.). Cut **grapefruit** into quarters. On a large board or serving platter, arrange **sausage**, **bacon**, **potatoes**, **pancakes**, **eggs**, and **grapefruit**.

Serve **breakfast board** with **maple syrup** and **butter** alongside. Enjoy!



3. Finish potatoes

Stir **potatoes** with a spatula; continue baking on lower oven rack until browned and crispy, 15–20 minutes. Sprinkle with **chorizo spice blend**; carefully toss on baking sheet to coat.



6. Sando it!

Sandwich the eggs, bacon, and sausage between your carb of choice: ciabatta, English muffin, croissant, maybe even the pancakes! Make sure to add condiments, cheese, tomato, avocado, or whatever you have on hand.