

DINNERLY



BEC Biscuit Bake with Everything Bagel Seasoning

 1h  2 Servings

Turns out, all you need for a hearty, savory breakfast of champions is just one skillet. Fluffy biscuits mix it up with a cheese, bacon, scallion, and everything bagel spice concoction. Not enough breakfast for you? Crack some eggs on top and bake until the yolk is perfectly runny. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 slice)

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 4 (2½ oz) biscuit mix ^{1,2,4,5}
- 2 scallions
- 2 (2 oz) shredded cheddar-jack blend ²
- ¼ oz everything bagel seasoning ³
- 8 oz milk ²

WHAT YOU NEED

- all-purpose flour ⁵
- kosher salt
- 2-3 large eggs ¹

TOOLS

- medium ovenproof skillet

ALLERGENS

Egg (1), Milk (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

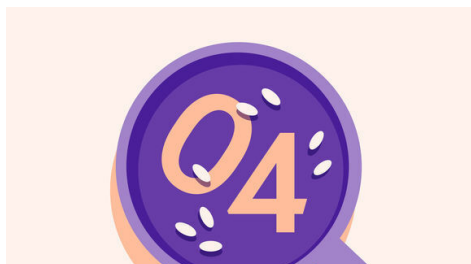
Calories 660kcal, Fat 40g, Carbs 44g, Protein 27g



1. Cook bacon

Preheat oven to 375°F with a rack in the center.

Transfer **bacon** to a medium ovenproof skillet. Cook over medium heat, stirring often, until browned and crisp, 10–15 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate. Reserve skillet with **2 tablespoons bacon fat**.



4. Cook eggs & serve

Using a spoon, make 2–3 indentations on surface of **biscuits**. Crack **1 large egg** into each well; season with **remaining everything bagel spice**. Return to center oven rack and bake until eggs are almost set, 5–7 minutes.

Serve **BEC biscuit bake** with **ketchup** and **remaining bacon and scallions** over top. Enjoy!



2. Make biscuits

Meanwhile, in a medium bowl, mix **all of the biscuit mix** and ½ cup **water** until just combined. Transfer **dough** to a **lightly floured** work surface; dust more **flour** over top. Gently press into a 4x6-inch rectangle, about 1 inch thick; cut into 16 squares. Reserve bowl.

Arrange **biscuits** in reserved skillet, evenly spaced apart.



5. ...

What were you expecting, more steps?

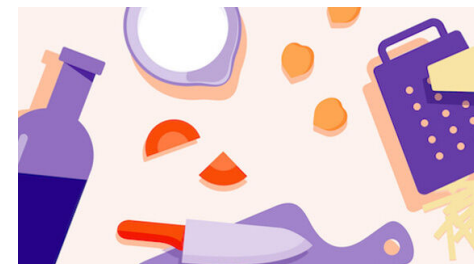


3. Assemble & bake

Coarsely chop **bacon**. Thinly slice **scallions**.

In reserved bowl, whisk together **all of the cheese**, **half each of the bacon**, **scallions**, and **everything bagel spice**, ⅔ cup **milk**, and ¼ **teaspoon salt**. Pour over **biscuits**; let sit for 15 minutes.

Bake on center oven rack until biscuits are puffed and starting to brown on top, about 20 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!