

DINNERLY



BEC Sandwich with Homemade Hash Browns

& Buffalo Sauce



40-50min



2 Servings

Crunchy bites of a perfect breakfast is our ideal ASMR. A classic bacon, egg, and cheese sandwich rests in a pillowy toasted bun, just begging for that first chomp. We practice the “waste not” method by using the remaining bacon fat to cook and flavor crispy homemade hash browns. We’ve got you covered! (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 sandwich and hash brown)

WHAT WE SEND

- 2 potatoes
- 2 (½ oz) fried onions
- ¼ oz granulated garlic
- 4 oz pkg thick-cut bacon
- 2 artisan buns ^{1,2,3,4}
- 2 oz shredded cheddar-jack blend ²
- 1 oz Buffalo sauce

WHAT YOU NEED

- kosher salt & ground pepper
- butter ²
- 3 large eggs ¹
- neutral oil

TOOLS

- box grater
- medium nonstick ovenproof skillet
- medium nonstick skillet

COOKING TIP

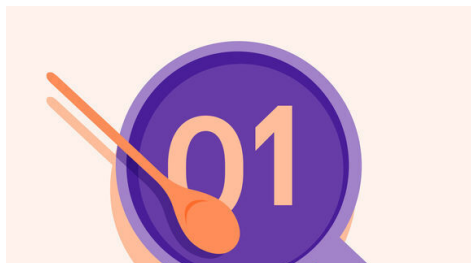
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ALLERGENS

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

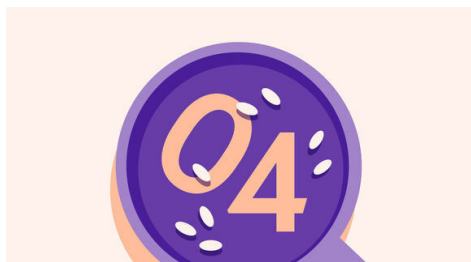
Calories 1310kcal, Fat 79g, Carbs 98g, Protein 52g



1. Prep potatoes

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

Scrub **potatoes**; grate on the large holes of a box grater. Toss with ½ **teaspoon salt**. Wrap potatoes in a clean kitchen towel and twist to squeeze out as much liquid as possible. Toss in a medium bowl with **fried onions** and ½ **teaspoon granulated garlic**.

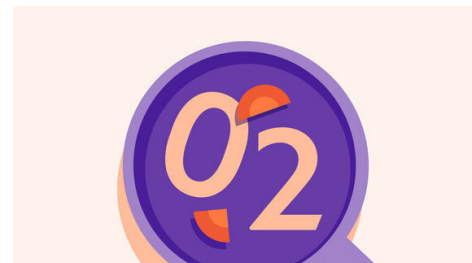


4. Cook buns & eggs

Meanwhile, in a medium bowl, whisk together **3 large eggs**; season with **salt** and **pepper**.

In a second medium nonstick skillet, melt **2 tablespoons butter** over medium heat. Toast **buns**, cut-side down, until golden brown, 2–3 minutes; set aside.

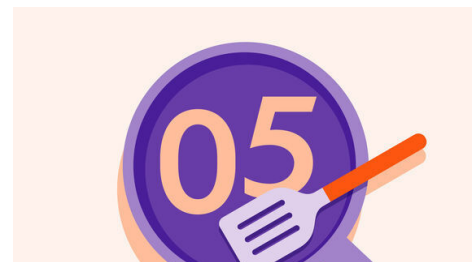
Heat **1 tablespoon butter** in same skillet over medium-low. Add **half of the eggs**; sprinkle with **half of the cheese**.



2. Cook bacon

Place **bacon** in a medium nonstick ovenproof skillet (or cast-iron). Cook over medium-high heat until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer to a paper towel-lined plate.

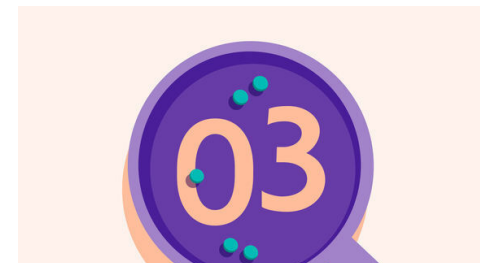
Heat **remaining bacon fat** in skillet over high until shimmering. Add **potato mixture** and use a spatula to firmly press into an even layer. Lower heat to medium.



5. Finish & serve

Cover skillet and cook until **omelette** is set, 1–2 minutes. Transfer to a cutting board. Fold omelette into thirds to form a rectangle, then into thirds again to form a square. Repeat with **remaining eggs and cheese**.

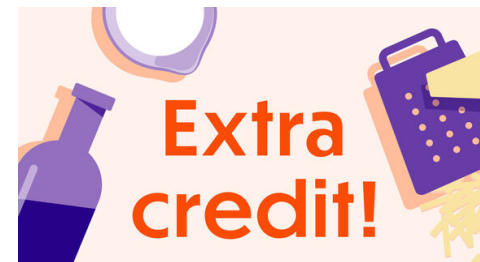
Sandwich **omelettes** and **bacon** between **buns**, then top with **Buffalo sauce**. Cut **hash browns** into wedges. Enjoy!



3. Cook hash browns

Cook **potatoes**, swirling skillet occasionally, until browned underneath (carefully lift with spatula to check), 5–8 minutes.

Cut **2 tablespoons butter** into ¼-inch pieces and sprinkle over **hash browns**. Bake on upper oven rack until tender and surface is browned, 20–25 minutes. Transfer to a cutting board, bottom-side up.



6. Customize your sandwich!

Add any other desired condiments to your breakfast sandwich, or sneak in some veggies by throwing in a handful of greens.