



Spread the Cheer! Cheddar Cheese Biscuits

with Bacon, Arugula & Fried Eggs



40-50min



2 Servings

We've taken our B.E.C game to the next level with this hearty breakfast sandwich perfect for the holidays. A flaky homemade cheddar-scallion biscuit is topped with a runny fried egg, smoky bacon, and arugula salad. A smear of garlicky-scallion cheese spread ties it all together. We would gladly wake up early to tuck into this breakfast, even on the weekend. (2-p plan makes 4 sandwiches; 4-p plan makes 8 sandwiches.)

What we send

- 1 bunch scallions
- 2 pkts cream cheese ⁷
- 10 oz self-rising flour (use 2 c) ¹
- 2 oz cheddar ⁷
- garlic
- 4 oz thick-cut bacon
- 3 oz arugula
- 1 oz Buffalo sauce

What you need

- $\frac{3}{4}$ c milk ⁷
- apple cider vinegar (or white wine vinegar)
- 6 Tbsp unsalted butter ⁷
- kosher salt & ground pepper
- 4 large eggs ³

Tools

- rimmed baking sheet
- large nonstick skillet

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 44g, Carbs 49g, Protein 22g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. In a measuring cup, combine $\frac{3}{4}$ cup milk and 2 teaspoons vinegar. Trim **scallions**; thinly slice. Transfer $\frac{1}{4}$ cup dark scallion greens to a small bowl, then add **cream cheese**; set aside to soften. Coarsely chop or grate **all of the cheddar**, if necessary. Place **2 tablespoons butter** in a microwave-safe bowl; microwave until melted.



4. Mix toppings

While **biscuits** bake, finely grate **1 teaspoon garlic** into bowl with **scallions and softened cream cheese**; stir to combine. Season to taste with **salt and pepper**. In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Season to taste with **salt and pepper**.



2. Make dough

In a large bowl, combine **2 cups self-rising flour** and $\frac{1}{2}$ teaspoon salt. Cut **4 tablespoons cold butter** into $\frac{1}{2}$ -inch cubes; rub butter into dry ingredients with your fingers until it is in pea-sized pieces. Add **cheddar, milk-vinegar mixture**, and **remaining scallions**; stir until just combined, but still crumbly. On a lightly **floured** surface, gently knead **dough** together.



5. Cook bacon

Place **bacon** in a large nonstick skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer bacon to a paper towel-lined plate, reserving fat in skillet. Heat skillet over medium-high. Crack in **4 large eggs** (careful hot fat may splatter); season with **salt and pepper**.



3. Shape & bake biscuits

Fold **dough** in half, then gently flatten layers together; slightly rotate dough and repeat 4-5 times. Pat into a 6- x 6-inch square, about 1-inch thick; cut into 4 squares. Place biscuits on a rimmed baking sheet; brush with **half of the melted butter**. Bake on center oven rack until golden-brown, 15-20 minutes. Brush with remaining melted butter. Transfer to a wire rack to cool slightly.



6. Fry eggs & serve

Cook **eggs** over medium-high heat until edges are light brown and crispy, and whites are just set, 1-2 minutes. Cover and cook until yolks are just set, about 1 minute. Add **arugula** to bowl with **dressing**; toss to coat. Halve **biscuits**, spread with **cream cheese**, then top with **salad, bacon**, and **fried eggs**. Serve with **Buffalo sauce**, if desired. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**