

DINNERLY



Bacon & Swiss Egg Bites: a Handy Add-On for a Quick Breakfast



under 20min



2 Servings

Introducing the primo collaboration of 2021: Breakfast x Dinnerly. Now your fave meal kit (us) will deliver your fave breakfast. These egg bites are a classic bacon, egg and cheese combo, but in one handy, reheatable serving. Heat it up, sandwich it on a roll or bread, and breakfast (or brunch, or lunch, or dinner, or snack) is served! We've got you covered! 2p plan gets 1 (4 bite) pkg; 4p plan gets 2 (4 bite) pkgs

WHAT WE SEND

- 1 box bacon-Swiss egg bites (4 bites/box) ^{3,7}

WHAT YOU NEED

- sugar or spice or anything nice!

TOOLS

- choose your own cooking adventure!

ALLERGENS

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

NUTRITION PER SERVING

Calories 160kcal, Fat 14g, Carbs 1g, Protein 8g



1. Heat & Eat!

Since these egg bites are already loaded with high-quality ingredients and flavor, you can also just heat them up and eat them solo. Think of them as mini versions of a crustless quiche or frittata!



2. Breakfast Fried Rice

Leftovers are often the key to a quick and easy breakfast or lunch. Get creative with lackluster leftovers by dressing them up with these egg bites! Leftover fried rice of all sorts (both take-out or homemade!) can be reheated in a hot skillet and served with an egg bite on top!



3. Huevos Rancheros Nachos

The promise of Huevos Rancheros (or rancher's eggs) is enough to get even the sleepest head out of bed! Keep it more traditional by serving the egg bites on top of heated corn tortillas. Kick up the fiesta by cutting the tortillas into wedges and toasting in the oven for homemade corn chips! Load the chips with the warm eggs and toppings like, black beans, sour cream, guacamole, fresh salsa!



4. Mess-free Eggs Benedict

Poached eggs are delicious, but a pain to make at home. These savory egg-bites are the perfect replacement. Sit the heated egg-bites atop fluffy English muffins or your favorite crusty toast. Drape them in a homemade hollandaise sauce for a luxe breakfast or brunch.



5. A Salad fit for a Brunch

Keep it light! Gather your favorite delicate greens (like arugula, little gem, or baby romaine) and whisk together your favorite vinaigrette. Toss them together, throw in a few croutons, and top it off with the egg bite of your choice.



6. Easy Egg Sandwiches

Heat the egg bites and make them the foundation for an easy and filling sandwich. Use bagels, English muffins, or toast as your foundation. Add tomatoes, onions, and smoked salmon. Or take a more meaty, savory route by adding strips of crispy bacon or breakfast sausage patties. The bites are already loaded with cheese, but we won't judge if you add more!