

Bacon & Cheese Breakfast Bake

with Scallions



1h



2 Servings

What we send

- 8 oz pkg thick-cut bacon
- 2 brioche buns ^{1,3,7}
- 1 pkg mozzarella ⁷
- 2 oz shredded cheddar-jack blend ⁷
- 1 pkg mascarpone ⁷
- 1 oz scallions
- .35 oz Dijon mustard ¹⁷

What you need

- 3 large egg ³
- kosher salt & ground pepper
- neutral oil

Tools

- medium skillet
- 1½ quart baking dish
- box grater

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving



1. Toast bread

Preheat oven to 375°F with a rack in the center. Lightly oil a medium baking dish. Cut rolls into 1-inch pieces. Spread out on a rimmed baking sheet and toast on center oven rack until lightly browned, about 10 minutes. Remove from oven, then cool slightly.

2. Cook bacon

Transfer all of bacon to a medium skillet. Cook bacon over medium heat, turning occasionally, until browned and crisp, 8–10 minutes. Transfer bacon to a paper-towel lined plate and cool slightly. Break into bite-sized pieces.

3. Prep ingredients

Coarsely grate mozzarella on the large holes of a box grater. Trim ends from scallions, then thinly slice. Reserve 2 teaspoons scallions for step 6.

