

DINNERLY



Cheddar Biscuit Bake with Chorizo:

Great for Brunch!



1h



2 Servings

You know what's the best part of a brunch bake? It's not just waking up late on a weekend morning to delicious food. For us at least, it's all about combining some of our favorite things in one dish, like cheddar biscuits and chorizo sausage baked together in an eggy custard. And let's be real, brunch can be anytime you want it to be, so it's perfect for lunch and dinner too! We've got you covered!

WHAT WE SEND

- 2 oz roasted red peppers
- 1 bunch scallions
- ½ lb pkg chorizo sausage
- 4 oz pkg mascarpone ⁷
- 5 oz pkg self-rising flour ¹
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- ½ cup milk ⁷
- apple cider vinegar (or white wine vinegar)
- neutral oil
- 4 large eggs ³
- kosher salt & ground pepper
- 4 Tbsp butter ⁷

TOOLS

- medium baking dish
- medium 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 490kcal, Fat 28g, Carbs 31g, Protein 26g

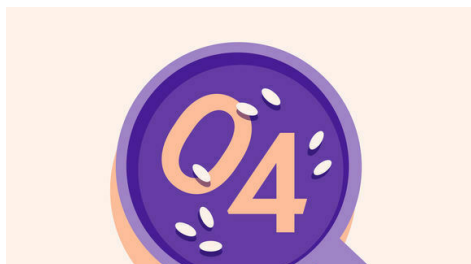


1. Prep & make buttermilk

Preheat oven to 375°F with a rack in the upper third. Lightly grease a medium baking dish.

Coarsely chop **roasted red peppers**. Trim ends from **scallions**, then thinly slice about 4 tablespoons (save rest for own use, if necessary).

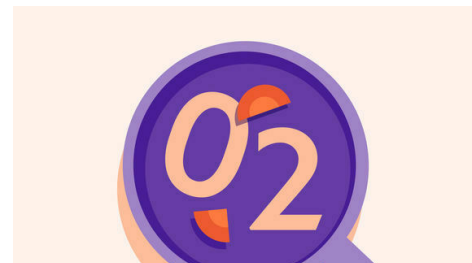
In a liquid measuring cup, stir together ½ **cup milk** and **1 teaspoon vinegar**; set **buttermilk** aside for step 4.



4. Make biscuit topping

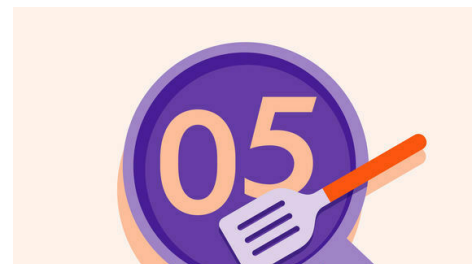
Place **4 tablespoons butter** in a medium microwave-safe bowl and microwave until melted (or melt in a small pot over medium heat, then transfer to a medium bowl). Add **buttermilk** and stir to combine.

Using a fork, gently stir in **self-rising flour** and ¼ **teaspoon salt** until just combined. Gently stir in **half of the shredded cheddar**.



2. Brown chorizo

Heat **1 teaspoon oil** in a medium nonstick skillet over medium-high. Add **chorizo** and cook, breaking up into smaller pieces, until browned, about 5 minutes. Stir in **peppers** and **half of the scallions**. Transfer **chorizo mixture** to prepared baking dish.



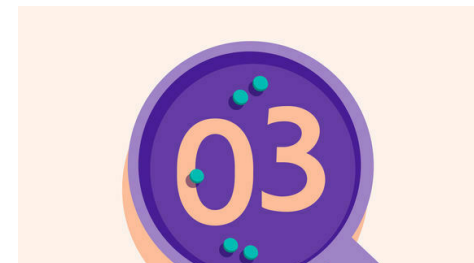
5. Bake & serve

Using a tablespoon, drop **biscuit dough** over **egg mixture** (it will not be completely covered). Top with **remaining shredded cheddar** and **a few grinds of pepper**. Bake on upper oven rack until **biscuits** are golden and cooked through, and **egg mixture** is set, about 30 minutes. Let sit 5 minutes.

Top **cheddar biscuit bake** with **remaining scallions** before serving. Enjoy!

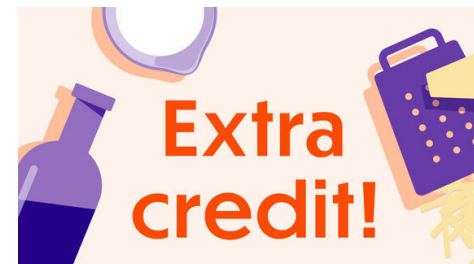
Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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



3. Make egg mixture

In a large bowl, whisk **4 large eggs** and **mascarpone** until combined, then stir in ¾ **cup water**, ¾ **teaspoon salt**, and **a few grinds of pepper**. Pour **egg mixture** evenly over **chorizo mixture**.



6. Sweet or heat?

Give this brunch bake a drizzle of maple syrup or your favorite hot sauce before serving, whichever you prefer!