

# DINNERLY

## Sausage & Cheddar Egg Bite Breakfast Sammie

with Sriracha Mayo



under 20min



2 Servings

### WHAT WE SEND

- 1 box sausage-cheddar egg bites (4 bites/box) <sup>1,2</sup>
- 2 potato buns <sup>3</sup>
- 1 plum tomato
- 1 pkt Sriracha
- 1 oz mayonnaise <sup>1,4</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

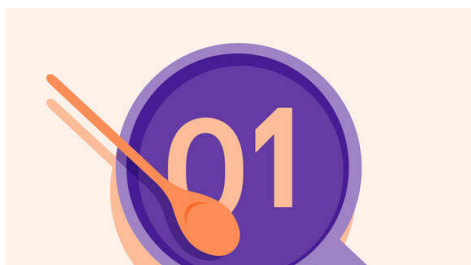
### TOOLS

- large nonstick skillet

### ALLERGENS

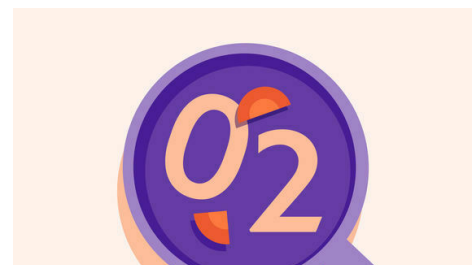
Egg (1), Milk (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING



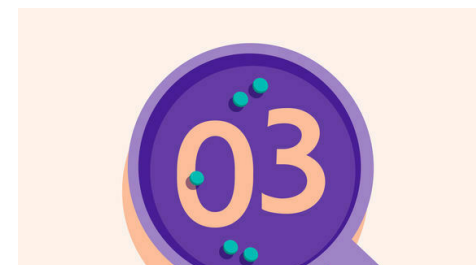
#### 1. Prep tomato

Cut tomatoes into ¼-inch slices and season all over with salt and a few grinds pepper.



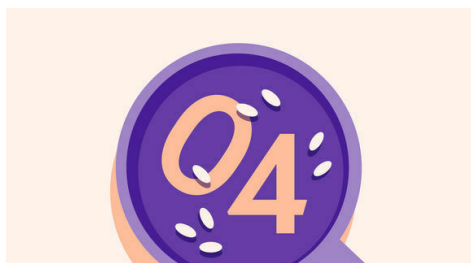
#### 2. Heat skillet

Heat 1 tablespoon oil in a large nonstick skillet over medium-high. Add tomatoes and egg bites (use 2 egg bites per sandwich for an indulgent breakfast, or use 1 and save the other for a quick protein kick another day.)



#### 3. Cook egg bites & tomatoes

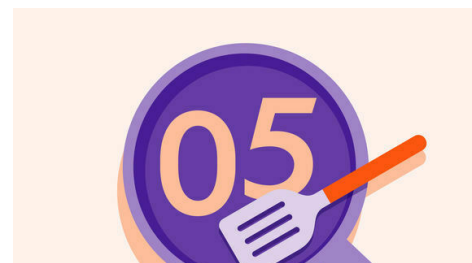
Cook until egg bites are browned on the outside and warmed through, and tomatoes are soft and charred around the edges, about 2 minutes per side; remove from heat.



#### 4. Make sauce & toast buns

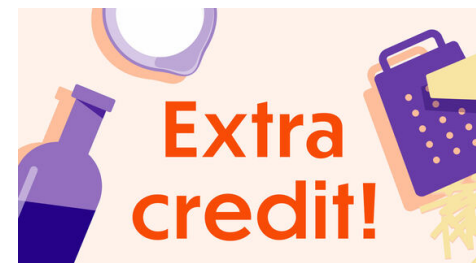
Meanwhile, in a small bowl, combine sriracha and mayonnaise.

Split rolls and toast.



#### 5. Assemble & serve

Cut egg bites into thick slices. Spread sriracha mayo on buns, then top with sliced egg bites and tomatoes.



#### 6. TK

TK