

# DINNERLY



## Bacon-Swiss Egg Bite Breakfast Sammie

with Jammy Tomatoes & Sriracha Mayo



under 20min



2 Servings

Forget coffee—a bite into this flavor bomb will really wake you up in the morning. Just heat the egg bites, cook tomatoes until they're nice and jammy, whip up a spicy sriracha mayo, and assemble your breakfast sammie. Quick, easy, delicious: that's what we call a perfect start to the day. We've got you covered!

### WHAT WE SEND

- 1 plum tomato
- 1 box bacon-Swiss egg bites (4 bites/box) <sup>3,7</sup>
- 2 potato buns <sup>1</sup>
- 1 pkt Sriracha <sup>17</sup>
- 1 oz pkt mayonnaise <sup>3,6</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

- large nonstick skillet

### COOKING TIP

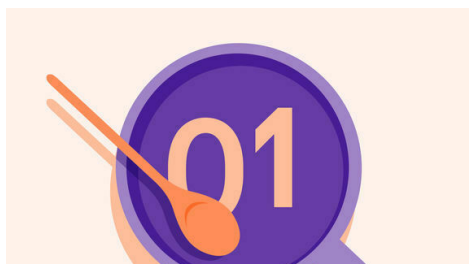
Psst, make sure to use Egg Bites within 14 days!

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 580kcal, Fat 43g, Carbs 29g, Protein 21g



#### 1. Prep tomato & egg bites

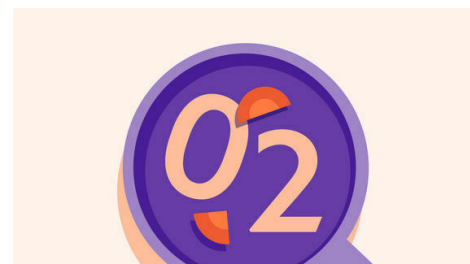
Cut **tomato** into ¼-inch slices; season all over with **salt** and **a few grinds of pepper**.

Remove **2 or 4 egg bites** from packaging (use 2 egg bites per sandwich for a heartier breakfast, or use 1 and save the others for a quick protein kick another day).



4. ...

What were you expecting, more steps?



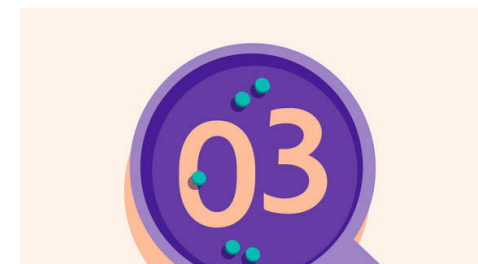
#### 2. Cook egg bites & tomatoes

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **tomatoes** and **egg bites**; cook until egg bites are browned and warmed through, and tomatoes are soft and charred around the edges, about 2 minutes per side. Transfer to a plate.



5. ...

You're not gonna find them here!



#### 3. Assemble & serve

Split **buns** and place cut sides down in same skillet; cook until toasted, about 1 minute. Meanwhile, in a small bowl, stir together **Sriracha** and **mayonnaise**.

Cut **egg bites** into thick slices. Spread **Sriracha mayo** on **buns**, then top with **sliced egg bites** and **tomatoes**. Enjoy!



6. ...

Sit back, relax, and enjoy your Dinnerly!