

MARLEY SPOON



Cheddar Biscuits with Bacon, Arugula & Eggs:

Perfect for Mother's Day!



40-50min



2 Servings

This breakfast sandwich is the perfect savory Mother's Day brunch treat. It features a flaky homemade cheddar-scallion biscuit topped with a runny fried egg, crisp bacon, and a peppery arugula salad. A smear of garlicky-scallion cheese ties it all together. (2-p plan makes 4 sandwiches; 4-p plan makes 8 sandwiches.)

What we send

- 3 oz scallions
- 2 oz cream cheese ¹
- 10 oz self-rising flour (use 2 c) ³
- 2 oz cheddar ¹
- garlic
- 4 oz thick-cut bacon
- 3 oz arugula
- 1 oz Buffalo sauce

What you need

- $\frac{3}{4}$ c milk ¹
- apple cider vinegar (or white wine vinegar)
- 6 Tbsp unsalted butter ¹
- kosher salt & ground pepper
- neutral oil
- 4 large eggs ²

Tools

- rimmed baking sheet
- microplane or grater
- large nonstick skillet

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 44g, Carbs 49g, Protein 22g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. In a liquid measuring cup, combine $\frac{3}{4}$ cup milk and 2 teaspoons vinegar. Trim scallions, then thinly slice, keeping dark greens separate. Transfer $\frac{1}{4}$ cup dark scallion greens to a small bowl, then add cream cheese; set aside to soften. Place 2 tablespoons butter in a microwave-safe bowl; microwave until melted.



4. Mix toppings

While biscuits bake, finely grate 1 teaspoon garlic into bowl with scallions and softened cream cheese; stir to combine. Season to taste with salt and pepper. In a medium bowl, whisk to combine 2 tablespoons oil and 1 tablespoon vinegar. Season to taste with salt and pepper.



2. Make dough

In a large bowl, combine 2 cups self-rising flour and $\frac{1}{2}$ teaspoon salt. Cut 4 tablespoons cold butter into $\frac{1}{2}$ -inch cubes; rub butter into dry ingredients with your fingers until it is in pea-sized pieces. Add cheddar, milk-vinegar mixture, and remaining scallions; stir until just combined, but still crumbly. On a lightly floured surface, gently knead dough together.



5. Cook bacon

Place bacon in a large nonstick skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer bacon to a paper towel-lined plate, reserving fat in skillet. Heat skillet over medium-high. Crack in 4 large eggs (careful hot fat may splatter); season with salt and pepper.



3. Shape & bake biscuits

Fold dough in half, then gently flatten layers together; slightly rotate dough and repeat 4-5 times. Pat into a 6- x 6-inch square, about 1-inch thick; cut into 4 squares. Place biscuits on a rimmed baking sheet; brush with half of the melted butter. Bake on center oven rack until golden-brown, 15-20 minutes. Brush with remaining melted butter. Transfer to a wire rack to cool slightly.



6. Fry eggs & serve

Cook eggs over medium-high heat until edges are light brown and crispy, and whites are just set, 1-2 minutes. Cover and cook until yolks are just set, about 1 minute. Add arugula to bowl with dressing; toss to coat. Halve biscuits, spread with cream cheese, then top with salad, bacon, and fried eggs. Serve with Buffalo sauce, if desired. Enjoy!