



HOME CHEF

Strawberry Shortcake French Toast

With Bacon, Strawberry, Honey, and Roasted Peanut Topping



If you're an 80's baby, this breakfast is going to be a little too real for you. You might even be hoping for Huckleberry Pie and Plum Puddin' to make an appearance, too. While reminiscing about your favorite childhood cartoon, whip up this tasty breakfast, which is made from English muffins transformed into French toast and layered with strawberries, honeyed Greek yogurt, honey-roasted peanuts and served with a side of bacon. Ahhh, memories.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 709
Carbohydrates: 81g
Fat: 26g
Protein: 36g
Sodium: 1185mg
per serving

DIETARY

DRINK PAIRING

With a breakfast this fruity, peach bellinis are a delicious complement on the side. If you've got errands to run, fuel up with a strong cup of fresh-brewed craft coffee—the darker the roast, the smoother the pairing.

INGREDIENTS

4 English Muffins
3 oz. Liquid Egg
3 oz. Half and half
2 tsp. Vanilla Extract
2 tsp. Sugar
5.3 oz. Vanilla Greek Yogurt
½ oz. Honey
2 oz. Frozen Whole Strawberries
3 oz. Strawberry Preserves
6 Bacon Strips
1 oz. Honey Roasted Peanuts

WHAT YOU NEED

Olive Oil

EQUIPMENT

Baking Sheet
3 Mixing Bowls
Medium Pan

DID YOU KNOW?

Cooking bacon in the oven is a great way to ensure your bacon cooks evenly and to your liking (shout out to my extra-crispy bacon peeps). Did you know the phrase “bring home the bacon” means exactly that? It comes from the ancient sport of catching a greased pig at county fairs. The winner kept the pig and literally “brought home the bacon.”

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Prepare the Ingredients

Preheat oven to 400 degrees. Prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Halve **English muffins**. Combine **liquid egg, half and half, vanilla extract, and sugar** in a small bowl. Combine **Greek yogurt and honey** in another small bowl. Combine **frozen strawberries** (and any of their juices) with **strawberry preserves** in a third small bowl.



Cook the Bacon

Place **bacon** on prepared baking sheet. Cook in oven for 15-18 minutes, or until desired crispiness is achieved. Remove from oven, transfer to a paper-towel lined plate, and set aside.



Make the French toast

Heat 1 tsp. **olive oil** in a medium pan over medium heat. Take an **English muffin half**, dip into **egg mixture**, and place in pan. Cook for about 2 minutes per side. Repeat this process until all halves are cooked you can do multiple at once, but be careful not to crowd the pan. Crowding pans makes food start to steam, which makes it lose its crispy texture.



Plate the Dish

Spread **strawberry preserves** on bottom half of **English muffin** and add a spoonful of **yogurt**. Add top half of **muffin** and repeat the process. Do this with 2 whole muffins and place them on a plate. Add a serving of **bacon** on the side and garnish with **peanuts**. *If desired, use the back of a heavy pan against a hard surface to crush peanuts in their bag.*