



NUTRITION *per serving* 103g carbohydrates 57g fat 32g protein 2150mg sodium | soy-free, shellfish-free, nut-free



Calories
1058



Prep & Cook Time
25-35 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

5 fl. oz. Liquid Egg
6 Bacon Strips
5.6 fl. oz. Coconut Milk
3.84 oz. Light Brown Sugar
6 oz. Frozen Pineapple
.085 fl. oz. Vanilla Extract
4 fl. oz. Heavy Whipping Cream
6 Hawaiian Bread Slices
4 Maraschino Cherries

IN YOUR KITCHEN

Salt
Cooking Spray
2 Baking Sheets
2 Mixing Bowls
Medium Non-Stick Pan
Large Non-Stick Pan

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HOME CHEF

Tiki French Toast with Caramelized Pineapple

with Hawaiian bread and bacon

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Separation is natural when shipping liquid eggs. **Shake well before using.**
- Prepare two baking sheets with foil and cooking spray

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** **Brown sugar** is used twice. 2 Tbsp. is whisked into **French toast mixture** and remaining is added to **pineapple caramel sauce**.
- **Heads Up!** **Heavy cream** is used twice. Half is added to **pineapple caramel sauce** and remaining is whipped for a fluffy **whipped cream** topping!

FROM THE CHEF

Caramel sauces can vary widely based on stovetop settings or type of pan used. Watch carefully and trust your eyes—once it's thickened and smells like delicious caramel, remove from burner immediately.

Soft Hawaiian bread can easily turn to mush if soaked too long in coconut milk-egg mixture. A quick in-and-out right before frying will do just fine.

Did you know...

Tiki-themed restaurants and bars became popular in the 1930s when Donn Beach opened *Don the Beachcomber* in Hollywood, California. He is credited with single-handedly giving rise to tropical cocktails like the *Mai Tai* and *Planter's Punch*.



1

Cook the Bacon

Refrigerate a small mixing bowl (for whipping cream later). Line a plate with a paper towel. Arrange **bacon** on prepared baking sheet and cook 10-12 minutes, or until crispy. Transfer bacon to towel-lined plate and let cool slightly.



4

Prepare the French Toast

Place a large non-stick pan over medium-high heat and coat generously with **cooking spray**. Dip **bread** very briefly in **coconut-egg mixture** (*soaking bread too long will cause mushy bread*), shake gently to remove excess, and add to pan in a single layer. *You'll need to do a few batches.* Cook 3 minutes per side, or until browned. Place on second prepared baking sheet and repeat with remaining slices. Place baking sheet in oven 5 minutes to heat **French toast**.



2

Prepare the Coconut-Egg Mixture

Combine **coconut milk**, **liquid egg**, and 2 Tbsp. **brown sugar** (reserve remaining for caramel sauce) in a large mixing bowl and set aside.



5

Make the Whipped Cream

Remove mixing bowl from refrigerator and add remaining **heavy cream**. Whisk 2-5 minutes, or until stiff peaks form. *Alternatively, use a hand mixer to whip cream.* **Pineapple caramel sauce** may have thickened while cooling. Just before serving, reheat over low heat 2 minutes to return to pourable consistency. Cut **French toast slices** in half diagonally.



3

Make the Pineapple Caramel Sauce

Place a medium non-stick pan over high heat. Add remaining **brown sugar** and 3 Tbsp. **water**. Dissolve sugar, then add **pineapple** and **vanilla extract**. *If pineapple has defrosted, add thawed juices as well.* Bring to a boil and boil 4-5 minutes, or until liquid thickens to a light syrup. Add half the **cream** (refrigerate remaining cream), return to a boil, and boil 2-4 minutes, or until thick and caramel-y. Remove from burner, season with a small pinch of **salt**, and set aside.



6

Plate the Dish

Shingle **French toast** on a plate and drizzle with **pineapple caramel sauce**. Garnish with **whipped cream** and **maraschino cherries**. Serve **bacon** on side.