



**NUTRITION** *per serving* 65g carbohydrates 43g fat 25g protein 1850mg sodium | vegetarian, soy-free, shellfish-free, nut-free



Calories  
**732**



Prep & Cook Time  
**25-35 min.**



Cook Within  
**7 days**



Difficulty  
**Easy**



Spice Level  
**Not Spicy**



**HOME CHEF**

**BREAKFAST**

# Cinnamon Raisin French Toast and Chive Scrambled Eggs

with raspberry cream cheese and syrup

## IN YOUR BOX

.9 oz. Butter  
8 fl. oz. Liquid Egg  
6 Cinnamon Raisin Bread Slices  
5 Chives  
8 fl. oz. Half and Half  
2 tsp. Sugar  
¾ oz. Frozen Raspberries  
2 oz. Cream Cheese  
2.8 fl. oz. Breakfast Syrup

## IN YOUR KITCHEN

Olive Oil  
Salt  
Pepper  
2 Mixing Bowls  
Small Bowl  
Medium Non-Stick Pan

[www.homechef.com/3367](http://www.homechef.com/3367)

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Set butter on counter to soften
- Thoroughly rinse produce and pat dry
- Separation is natural when shipping liquid eggs. **Shake well before using.**

## 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!** **Half and half** is used twice. ½ cup goes in **French toast mixture** and remaining goes in **egg mixture**.
- **Heads Up!** **Sugar** is used twice. Half goes in **French toast mixture** and remaining sweetens **raspberry cream cheese**.
- **Heads Up!** **Liquid egg** is used twice. ¼ cup goes in **French toast mixture** and remaining goes in **egg mixture**.
- **Heads Up!** **Butter** is used twice. ⅔ is used for cooking **French toast** and remaining is used for **scrambled eggs**.

## FROM THE CHEF

Toasting bread before making into French toast improves texture and flavor.

### Did you know...

Mark your calendars: November 28th is National French Toast Day!



## Toast the Bread

Toast **bread** in a toaster until golden brown, 3-4 minutes. *Alternatively, heat oven to 375 degrees and place bread directly on oven rack 5-6 minutes, or until golden brown.* While bread toasts, mince **chives**.



## Make the Scrambled Eggs

Return pan used to make French toast to medium-high heat. Add remaining **butter**, melt, and add **egg mixture**. Use a rubber spatula to constantly scrape along bottom of the pan until eggs are set and just a little wet, about 2-3 minutes. Remove from burner and season with a pinch of **salt and pepper**.



## Make the Mixtures

Combine ¾ cup **half and half**, **half the sugar**, ¼ cup **liquid eggs**, 1 tsp. **olive oil**, and 1 tsp. **salt** in a medium mixing bowl. *This mixture is for French toast.* Combine remaining **liquid eggs**, remaining **half and half**, and ¼ tsp. **salt** in a separate medium mixing bowl. *This mixture is for scrambled eggs.* Combine remaining **sugar**, **raspberries**, and **cream cheese** in a small bowl and refrigerate until plating.



## Plate the Dish

Stack slices of **French toast** on a plate and serve **scrambled eggs** next to them. Garnish eggs with **chives**. Top French toast with **raspberry cream cheese** and drizzle with **syrup**.



## Coat and Cook the Toast

Place a medium non-stick pan over medium heat. Briefly dip **toast** in **French toast mixture** and coat both sides evenly. *Toast should not be soaked through.* Add ⅓ the **butter** to hot pan and swirl to coat. Working in batches, add dipped toast to hot pan and cook 3-4 minutes on each side, or until golden brown. Transfer to a plate and cover with foil. Repeat with remaining toast slices, adding more butter as needed (reserve one butter pat for cooking eggs). Wipe pan clean.