



NUTRITION per serving 101g carbohydrates 59g fat 39g protein 1167mg sodium | soy-free, shellfish-free, nut-free

 Calories
1088

 Prep & Cook Time
35-45 min.

 Cook Within
6 days

 Difficulty
Easy

 Spice Level
Not Spicy



BREAKFAST

Berries and Cream French Toast

with crispy bacon

IN YOUR BOX

2 oz. Cream Cheese
8 fl. oz. Liquid Egg
6 Bacon Strips
1/3 cup Sugar
8 fl. oz. Whole Milk
8 oz. Frozen Mixed Berries
6 Texas Toast Slices

IN YOUR KITCHEN

Cooking Spray
Baking Sheet
Small Bowl
Mixing Bowl
Small Pot
Large Non-Stick Pan

www.homechef.com/3401

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**
- ☐ Set **cream cheese** on counter to soften
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil
- ☐ Separation is natural when shipping liquid eggs. **Shake well before using.**

WHILE YOU COOK

- ☐ **Heads Up! Sugar** is used three times. 2 Tbsp. is mixed into **cream cheese**, 2 Tbsp. goes in **milk-egg mixture**, and remaining is added to **mixed berry syrup**.
- ☐ Every stove top, like snowflakes, is different. When cooking **mixed berries**, rely on visual clues rather than exact timing. This will prevent you from burning **syrup** or undercooking and having a too-thin syrup. Its consistency should be similar to maple syrup.

FROM THE CHEF

Since French toast is cooked in batches, the first batch may cool down. We recommend placing French toast on a foil-lined baking sheet and heating in oven 2-3 minutes.

Did you know...

It's unclear how dipping bread in an egg mixture before frying came to be known as French toast. In fact, references to the technique (intended to utilize stale bread) date back to the 4th century, long before the country of France existed.



1

Cook the Bacon

Line a plate with a paper towel. Arrange **bacon** on prepared baking sheet in a single layer and bake until crispy, 15-18 minutes. Remove to towel-lined plate and let cool slightly. *If oven hasn't preheated fully, you can do this step later or add a few minutes to baking time.* While bacon cooks, make cream cheese.



2

Make the Cream Cheese

Combine 2 Tbsp. **sugar** (reserve remaining for milk-egg mixture and mixed berry syrup) and **cream cheese** in a small bowl. Set aside.



3

Make the Milk-Egg Mixture

Whisk together **milk**, **liquid eggs**, and 2 Tbsp. **sugar** (reserve remaining for mixed berry syrup) in a large mixing bowl. Set aside.



4

Make the Mixed Berry Syrup

Bring a small pot with remaining **sugar** and ¼ cup **water** to a boil over medium-high heat. Stir in **frozen berries** and return to a boil. Boil, stirring often, until liquid has reduced to a syrup consistency, 8-12 minutes. Remove from burner and set aside. While syrup boils, make French toast.



5

Make the French Toast

Place a large non-stick pan over medium-high heat and coat generously with **cooking spray**. Dip **Texas toast** briefly into **milk-egg mixture**, shake gently to remove excess, and add to pan in a single layer. *You'll need to do a few batches.* Cook until browned, 2-3 minutes per side.



6

Plate the Dish

Place three slices of **French toast** on a plate. Drizzle with **mixed berry syrup**. Garnish with **sweetened cream cheese** and serve **bacon** on side.