



**NUTRITION** per serving 70g carbohydrates 60g fat 35g protein 1637mg sodium | shellfish-free, nut-free

Calories  
949

Prep & Cook Time  
30-40 min.

Cook Within  
6 days

Difficulty  
Easy

Spice Level  
Mild



BREAKFAST

# Texas Toast Breakfast Sandwich

with bacon steak fries

## IN YOUR BOX

- 5 fl. oz. Liquid Egg
- 1 Russet Potato
- 2 Green Onions
- 2 oz. Baby Spinach
- 1 ½ oz. Mayonnaise
- 2 tsp. Sriracha
- 6 Bacon Strips
- .6 oz. Butter
- 4 Texas Toast Slices
- 1 ½ oz. Cheddar Cheese Slices

## IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Small Bowl
- Medium Non-Stick Pan

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## 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 **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- 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.
- **Spice Alert! Sriracha** is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Feel free to use half or omit from recipe for less spice.
- **Heads Up! Green onions** are used twice. **White portions** are used in **eggs** and **green portions** garnish dish.
- **Heads Up! Sriracha mayonnaise** is used twice. Most is spread onto **Texas toast** and remaining is served on side for **dipping**.

## FROM THE CHEF

Be sure to wait for rendered bacon fat to cool before discarding, and never down your sink!

### Did you know...

*Texas toast gets its name from its outsized thickness, but that's only part of the story. A Houston-area restaurant owner ordered them from a bakery to try to bolster his breakfast business. But the thick-cut bread wouldn't fit in toasters, so he slathered them with butter and threw them on the grill.*



## Start the Potatoes

Cut **potato** lengthwise into  $\frac{1}{4}$ " thick wedges. Place on prepared baking sheet and toss with 1 Tbsp. **olive oil** and a pinch of **salt and pepper**. Spread into a single layer and bake 20 minutes. *Potatoes will finish cooking in a later step.* While potatoes cook, prepare ingredients.



## Cook the Eggs

Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Add **spinach** and **white portions of green onions** to hot pan and cook until spinach is wilted, 2 minutes. Add **butter**, let melt, and add **liquid eggs**. Use a rubber spatula to constantly scrape along the bottom of the pan until eggs are set and a little wet, 2-3 minutes. Remove from burner, season with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**, and set aside. *Residual heat from pan will carry over and continue cooking eggs.*



## Prepare the Ingredients

Trim and thinly slice **green onions** on an angle, keeping white and green portions separate. Coarsely chop **spinach**. Combine **mayonnaise** and **Sriracha** (to taste) in a small bowl. Cover and refrigerate until ready to use.



## Toast Bread and Build Sandwiches

Carefully place **Texas toast** directly on oven rack and bake until golden brown, 4-5 minutes. Remove from oven and lightly spread two toast slices with **Sriracha mayonnaise** (reserve remaining for dipping potatoes). Top with **eggs**, a **cheddar cheese slice**, and two **bacon slices**. Top with second piece of toast.



## Cook the Bacon

Line two plates with paper towels (one for **potatoes** and another for **bacon**). After potatoes have cooked 20 minutes, flip wedges and line up into two rows. Lay **bacon** across potatoes and bake 10 minutes. Remove from oven and lift bacon off potatoes and onto sheet. Bake until both are crispy, 5-8 minutes. Transfer to separate towel-lined plates.



## Plate the Dish

Place a serving of **potatoes** on a plate. Halve **assembled sandwich** on an angle and add to plate. Crumble remaining **bacon slices** and garnish potatoes with bacon crumbles and **green portions of green onions**. Serve with remaining **Sriracha mayonnaise**.