



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

www.homechef.com/3426

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.



1

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.



4

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.*



2

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.



5

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.



3

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.



6

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**.