



NUTRITION per serving 70g carbohydrates 45g fat 19g protein 1090mg sodium |



Calories
894



Prep & Cook Time
25-35 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

3 Tbsp. Nutella
6 fl. oz. Half and Half
5 fl. oz. Liquid Egg
2 Tbsp. Cinnamon Sugar
6 Bacon Strips
6 Sliced Texas Toast

CONTAINS: milk, eggs, wheat, soy, tree nuts (hazelnuts)

Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

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

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BREAKFAST FOR DINNER

Nutella-Churro French Toast

with crispy 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**
- ❑ Set **Nutella** on counter to soften
- ❑ Prepare two baking sheets with foil and cooking spray

WHILE YOU COOK

- ❑ **Heads Up! Half and half** is used twice. 1 Tbsp. is mixed with **Nutella** and remaining is added to **egg mixture**.
- ❑ **Heads Up! Cinnamon-sugar** is used three times. 2 tsp. is added to **egg mixture** and remaining is used to both dip **French toast** in and garnish dish.

FROM THE CHEF

Do not over soak bread in egg mixture before cooking. Too long a soak will make bread more likely to disintegrate. A quick dip just to coat will do.

Did you know...

Nutella is a delicious chocolate-hazelnut spread that is particularly beloved on European breakfast tables. A jar of it is sold somewhere in the world every 2½ seconds.



Make the Nutella Sauce

Combine **Nutella** and 1 Tbsp. **half and half** (reserve remaining for egg mixture) in a mixing bowl. Whisk until smooth and half and half is incorporated.



Make the Egg Mixture

Combine **liquid egg**, remaining **half and half**, and 2 tsp. **cinnamon sugar** (reserve remaining for coating toast) in another mixing bowl. Place remaining cinnamon sugar on a small plate and set aside.



Cook the Bacon

Line a plate with a paper towel. Arrange **bacon** on one prepared baking sheet and bake until crispy, 10-12 minutes. Transfer bacon to towel-lined plate. While bacon cooks, start French toast.



Start the French Toast

Place a large non-stick pan over medium-high heat and coat generously with **cooking spray**. Dip **Texas toast** briefly into **egg mixture**, shaking gently to remove excess, and add to hot pan in a single layer. *Bread will cook in batches.* Cook until browned, 2-3 minutes per side.



Finish the French Toast

While still warm, dip **French toast** in remaining **cinnamon sugar** (reserve remaining for garnish), one piece at a time. Transfer to second prepared baking sheet, coated side up. Bake until French toast is warmed through, 3-5 minutes.



Finish the Dish

Halve **French toast** on an angle if desired. Place **French toast** on a plate. Serve **bacon** on the side. Garnish toast with any remaining **cinnamon sugar** and drizzle with **Nutella mixture**.