



CHURRO WAFFLE & BACON BRUNCH BOARD

with Scrambled Eggs, Creamy Maple Sauce & Cinnamon Orange Slices

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



2 | 4
Scallions



1 | 2
Orange



4 | 8
Eggs
Contains: Eggs



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



2 TBSP | 4 TBSP
Maple Syrup



1 tsp | 2 tsp
Cinnamon



2 | 4
Belgian Waffles
Contains: Eggs, Milk,
Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

CHURROS

Mexican snacks of piped batter that are fried crisp and coated in sweet cinnamon sugar



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 360



EGG-CELLENT

Our preferred tool for making perfectly soft scrambled eggs is a rubber spatula. Bonus: You can use it to scoop your eggs out of the pan too!

BUST OUT

- Large pan
- Whisk
- Paper towels
- Small bowl
- 2 Medium bowls
- Kosher salt
- Black pepper
- Sugar (**2 TBSP** | **4 TBSP**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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1 COOK BACON

- Heat a large dry, preferably nonstick, pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.
- Let pan cool, carefully discard **bacon fat**, then wash out pan.



4 TOAST & TOSS WAFFLES

- In a second medium bowl, combine **cinnamon** and **2 TBSP sugar** (4 TBSP for 4 servings).
- Toast **waffles** until golden brown.
- Immediately add hot waffles to bowl with **cinnamon sugar**, tossing to fully coat. (**Reserve any remaining cinnamon sugar for Step 6.**)



2 PREP

- While bacon cooks, **wash and dry produce**.
- Trim and thinly slice **scallions**, separating whites from greens. Halve **orange**; cut into thin wedges (**we got eight wedges per orange**).



5 SCRAMBLE EGGS

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for bacon over medium heat. Add **scallion whites**. Cook, stirring occasionally, until tender and fragrant, 1-2 minutes.
- Stir in **egg mixture**; cook, undisturbed, until just set, 30-45 seconds. Continue to cook, gently stirring in a figure-eight pattern, until curds form and eggs are scrambled to preference.
- Taste and season with **salt** and **pepper** if desired.



3 PREP EGGS & MAKE SAUCE

- In a medium bowl, whisk together **eggs***, **half the crème fraîche**, **2 TBSP water** (4 TBSP for 4 servings), a **pinch of salt**, and **pepper**. Set aside.
- In a small microwave-safe bowl, heat **maple syrup** until warm, 30-60 seconds. Whisk in remaining crème fraîche and **2 tsp water** (4 tsp for 4) until smooth.



6 FINISH & SERVE

- Transfer **scrambled eggs** to a serving plate and sprinkle with **Parmesan** and as many **scallion greens** as you like.
- Transfer **waffles** to a second serving plate and top with **creamy maple sauce** and **chopped bacon**. Arrange **orange wedges** on a third serving plate and sprinkle with any **remaining cinnamon sugar**. Serve family style.

*Bacon is fully cooked when internal temperature reaches 145°.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.