



BREAKFAST

# BACON, EGG, AND CHEESE ON BRIOCHE

with Chipotle Ketchup and a Green Salad



## HELLO

### CHIPOTLE KETCHUP

The classic condiment gets upgraded with a bit of smoke and chili heat.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 590



Bacon



Chipotle Powder



Monterey Jack Cheese  
(Contains: Milk)



Lemon



Ketchup



Brioche Buns  
(Contains: Wheat, Milk, Eggs)



Eggs  
(Contains: Eggs)



Arugula

## START STRONG

Always crack eggs on a flat surface, not the side of a bowl or plate. That way, you're less likely to get bits of shell inside.

## BUST OUT

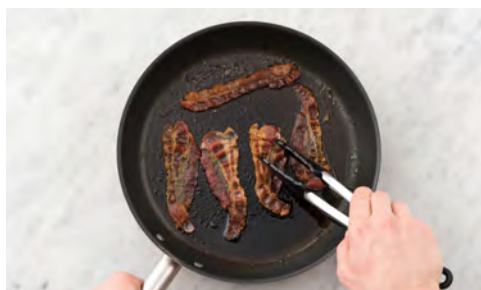
- Large pan
- Paper towel
- Small bowl
- Baking sheet
- Medium bowl
- Oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Bacon 3 oz | 6 oz
- Ketchup 2 TBSP | 4 TBSP
- Chipotle Powder  ¼ tsp | ½ tsp
- Brioche Buns 2 | 4
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Eggs 2 | 4
- Lemon 1 | 1
- Arugula 2 oz | 4 oz

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## 1 PREHEAT OVEN AND COOK BACON

**Wash and dry all produce.** Preheat oven or toaster oven to 400 degrees. Place **3 oz bacon** (about 3 slices—use the rest as you like) in a large pan over medium-high heat. Cook until crispy, 3-5 minutes per side. Remove from pan and set aside on a paper-towel-lined plate. Pour out and reserve **bacon grease**.



## 4 COOK EGGS

Heat a drizzle of **oil** or **bacon grease** in pan used to cook bacon. Crack **eggs** into pan and cook sunny-side up to desired doneness, 3-5 minutes.



## 2 MAKE CHIPOTLE KETCHUP

In a small bowl, combine **ketchup** and a pinch of **chipotle powder** (to taste—start with a pinch and go up from there).



## 5 MAKE SALAD

Halve **lemon**. Toss **arugula**, a drizzle of **oil**, and a squeeze of **lemon** in a medium bowl. Season with **salt**, **pepper**, and more **lemon juice** (to taste).



## 3 TOAST BUNS

Split **buns** in half and place on a baking sheet. Sprinkle flat sides of each half with **cheese**. Toast in oven (or toaster oven) until **cheese** has melted and buns are golden brown and slightly crispy, about 4 minutes.



## 6 ASSEMBLE AND SERVE

Spread plain sides of **buns** with **chipotle ketchup**, then fill each with **bacon** and an **egg** and make sandwiches. Serve with **salad** on the side. **TIP:** You can add a little bit of the salad to the sandwiches, too, if you like.

## STACK 'EM UP!

Bacon and eggs are all the more delicious when you can eat them with your hands.

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