



# BACON & SPINACH BREAKFAST BISCUIT BOMBS

with Garlic Butter & Honey

## INGREDIENTS

6 PERSON | 12 PERSON



8 oz | 16 oz  
Bacon



2 | 4  
Scallions



2 Cloves | 4 Cloves  
Garlic



4 Slices | 8 Slices  
Couda Cheese  
Contains: Milk



5 oz | 10 oz  
Spinach



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



18 oz | 36 oz  
Buttermilk Biscuits  
Contains: Wheat



4 tsp | 8 tsp  
Honey



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



HELLO

## BISCUIT BOMB

A whole lot of savory flavors and ooey-goey textures baked into flaky biscuit dough

PREP: 15 MIN | COOK: 50 MIN | CALORIES: 560



## FLAVOR SAVOR

Refrigerate leftover cooked biscuits in an airtight container. When ready to serve, reheat in a 350-degree oven until warmed through, 10-12 minutes.

## BUST OUT

- Large pan
- Paper towels
- 2 Small bowls
- Black pepper
- Nonstick cooking spray
- Cooking oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk
- 2 Baking sheets
- Whisk
- Medium bowl



### 1 COOK BACON

- Adjust racks to top and middle positions and preheat oven to 375 degrees. **TIP: Keep biscuit dough in refrigerator until ready to use; it's easier to work with when cold.**
- Heat a large dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Transfer to a paper-towel-lined plate. Carefully pour **bacon fat** into a small heatproof bowl. (For 12 servings, cook in batches, carefully pouring bacon fat into bowl after each batch.)
- Once cool enough to handle, halve bacon crosswise.



### 2 PREP

- Coat two baking sheets with **nonstick cooking spray** and set aside. **Wash and dry produce.**
- Trim and thinly slice **scallions**. Peel and mince **garlic**. Stack **gouda slices** and cut into quarters.



### 3 COOK FILLING

- Heat a **drizzle of oil** and **1 TBSP bacon fat** in pan used for bacon over medium-high heat (**bacon fat adds tons more flavor!**). Add **scallions** and **spinach**; cook, stirring, until spinach is wilted, 1-2 minutes. (For 12 servings, cook in batches, wiping out pan and adding another drizzle of oil and 1 TBSP bacon fat after first batch.)
- Add **half the garlic** and cook, stirring, until fragrant, 30-60 seconds.
- Whisk in **cream cheese** and **sour cream** until melted and thoroughly combined, 30-60 seconds. **TIP: If needed, stir in a splash of water until mixture reaches a creamy consistency.**
- Transfer **filling** to a medium bowl.



### 4 ASSEMBLE BISCUIT BOMBS

- Remove **biscuits** from package. Split each biscuit horizontally about three-quarters of the way through, then open like a book (**you'll have 15 biscuits; 30 biscuits for 12 servings**).
- On one side of each **opened biscuit**, place **one gouda piece**, **1 heaping tsp spinach filling**, and **1-2 bacon pieces** (**be sure to assemble in this order!**). **TIP: Assembly might get a little messy, and that's OK! You can also assemble your biscuit bombs directly on the baking sheets.**



### 5 SEAL BISCUIT BOMBS

- Close **filled biscuits**, gently stretching dough over filling and pressing lightly to seal the top and bottom edges of dough where possible.
- Divide **biscuit bombs** between prepared baking sheets.



### 6 BAKE BISCUIT BOMBS

- Place **remaining garlic** and **1 TBSP butter** (**2 TBSP for 12 servings**) in a second small microwave-safe bowl. Microwave until butter is melted, 30-60 seconds.
- Brush **biscuit bombs** with **garlic butter**. Season tops with a **pinch of pepper**.
- Bake on top and middle racks until biscuit bombs are golden and puffed, 10-13 minutes. (For 12 servings, bake in batches. Transfer baked biscuit bombs to wire racks and carefully reuse baking sheets, recoating with nonstick cooking spray after first batch.)



### 7 FINISH & SERVE

- Drizzle **biscuit bombs** with **honey** and let cool for 5 minutes.
- Divide between plates and serve. (**If you have biscuit bombs left over, snack on them as a chef's treat or enjoy for breakfast!**)

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