

#### **INGREDIENTS**

2 PERSON | 4 PERSON



2 | 2 Scallions



2 | 4 Eggs Contains: Eggs



2 | 4 Brioche Buns Contains: Eggs, Milk, Soy, Wheat



1 tsp | 2 tsp Hot Sauce



1.5 oz | 3 oz
Blue Corn Tortilla
Chips
Contains: Sesame



1 | **2** Tomato



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



4 TBSP | 8 TBSP Guacamole



# **CHEESY EGG & GUACAMOLE BREAKFAST SANDWICHES**

with Spicy Mayo & Tortilla Chips



TOTAL TIME: 15 MIN | CALORIES: 720



#### **BUST OUT**

• 3 Small bowls • Plastic wrap

#### **EGG TIMER**

Your cooking time may vary depending on how powerful your microwave is, the number of eggs you cook, and the size of your bowl. Set the timer for 1 minute, then check to see if the eggs are to your liking. Need more time? Cook to your preference in 30-second intervals.

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# **CHEESY EGG & GUACAMOLE BREAKFAST SANDWICHES**

with Spicy Mayo & Tortilla Chips

## INSTRUCTIONS

- · Wash and dry produce.
- Trim and thinly slice half the scallions (all for 4 servings). Slice tomato into ¼-inch-thick rounds.
- Crack each egg\* into a separate small microwave-safe bowl. Divide sliced scallions between bowls; gently pierce yolks with a fork, then stir once (yolks will be broken, but not fully blended). Cover bowls with plastic wrap and microwave until eggs are cooked through, 1-2 minutes. Immediately uncover bowls and top eggs with Mexican cheese blend; set aside until ready to serve. (TIP: We were able to fit two bowls in the microwave at the same time. Check eggs after 1 minute; if needed, continue to microwave in 30-second intervals until done.) (For 4 servings, work in batches; transfer cooked eggs to a plate and reuse bowls.)
- · While eggs cook, halve and toast buns.

- In a third small bowl, combine mayonnaise with as much hot sauce as you like.
- Spread top buns with guacamole. Spread bottom buns with spicy mayo.
   Fill buns with cheesy eggs, tomato, and a few tortilla chips.
- Divide sandwiches between plates and serve with remaining tortilla chips on the side.

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