



**HELLO
FRESH**

INGREDIENTS

6 SERVINGS | 12 SERVINGS



4 oz | 8 oz
Bacon



2 | 4
Scallions



2 Cloves | 4 Cloves
Garlic



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



18 oz | 36 oz
Buttermilk
Biscuits
Contains: Wheat

MAKE-AHEAD CHEESY BACON BISCUIT BOMBS

with Scallion Butter



✓ **READY, SET,
BREAKFAST!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 45 MIN | CALORIES: 600



BUST OUT

- Large pan
- Paper towels
- Medium bowl
- Cooking oil (1 tsp | 1 tsp)
- Butter (10 TBSP | 16 TBSP)
Contains: Milk
- Plastic wrap
- Baking sheet
- Small bowl

MAKE AHEAD

Let biscuit bombs cool completely, then refrigerate in an airtight container until ready to serve. Reheat in a 350-degree oven for 10-12 minutes or microwave for 45 seconds until heated through.

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MAKE-AHEAD CHEESY BACON BISCUIT BOMBS

with Scallion Butter

INSTRUCTIONS

- Adjust rack to top position (top and middle positions for 12 servings) and preheat oven to 400 degrees. Bring **8 TBSP butter** (12 TBSP for 12) to room temperature. **TIP: Keep biscuits refrigerated until ready to roll out; they're 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. Once cool enough to handle, roughly chop.
- Meanwhile, **wash and dry produce**. Finely chop **scallions**, separating whites from greens. Peel and mince or grate **garlic**.
- Place **scallion whites, garlic, and 2 TBSP more butter** (4 TBSP for 12 servings) in a medium microwave-safe bowl; cover with plastic wrap. Microwave until butter has melted, 45-60 seconds. Uncover and stir in **cream cheese** until combined, then stir in **cheddar, Monterey Jack, and chopped bacon**. Taste and season with **salt and pepper**.
- Remove **biscuits** from package. Using a rolling pin, roll out each biscuit into a 3-inch round. **(TIP: If you don't have a rolling pin, press into rounds with your fingers!)** Divide **filling** between biscuits (1 TBSP per round). Gently fold edges over filling and pinch tightly to close. Gently roll each **stuffed biscuit** into a ball. **TIP: Double-check the seal after rolling to ensure the filling stays inside!**
- Place **biscuit bombs**, seam sides down, on a **lightly oiled** baking sheet (divide between two sheets for 12 servings). Bake on top rack (top and middle racks for 12) until golden and puffed, 13-15 minutes.
- Meanwhile, in a small bowl (medium bowl for 12 servings), combine **scallion greens and softened butter**. **(TIP: Microwave butter for 10 seconds to soften if needed.)** Season with **salt and pepper**.
- Let **biscuit bombs** cool 5 minutes. Divide between plates and serve with **scallion butter** on the side.

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