



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Eggs

Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream

Contains: Milk



1 tsp | 2 tsp
Hot Sauce



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



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



2 oz | 4 oz
Arugula



1 | 2
Crispy Fried
Onions
Contains: Wheat



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs

GOUDA-FUL EGG & CRISPY ONION SAMMIES

with Spicy Crema & Arugula Salad



✓ **READY, SET,
BREAKFAST!**



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

TOTAL TIME: 10 MIN | CALORIES: 620



BUST OUT

- 3 Small bowls
- Kosher salt
- Plastic wrap
- Black pepper
- Medium bowl

AS YOU LIKE IT

When you add hot sauce “to taste” in Step 3, start with just a drop in your sour cream, then mix it up and give it a taste. Add more if you like a kick, or stop there if you’re not a fan of spicy food.

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

GOUDA-FUL EGG & CRISPY ONION SAMMIES

with Spicy Crema & Arugula Salad

INSTRUCTIONS

- **Wash and dry produce.**
- Crack each **egg*** into a separate small microwave-safe bowl (for 4 servings, work in batches and reuse bowls). Gently pierce yolks with a fork, then stir once (yolks will be broken but not fully blended); season with **salt and pepper**. Cover bowls with plastic wrap and microwave for 60 seconds. If needed, continue to microwave in 30-second intervals until eggs are cooked through. **TIP: We were able to fit two bowls in the microwave at the same time.**
- While eggs cook, in a third small bowl, combine **sour cream** with as much **hot sauce** as you like. Halve and toast **buns**.
- Spread a **thin layer of spicy crema** on cut sides of top and bottom **buns**; fill with **eggs, gouda, a small handful of arugula, and half the crispy onions**.
- In a medium bowl, toss **remaining arugula** with as much **dressing** as you like.
- Divide **sammies** and **salad** between plates; top salad with **remaining crispy onions** and serve.

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