



# EVERYTHING-BAGEL EGG BISCUIT SLIDERS

with White Cheddar, Scallions & Hot Sauce

## INGREDIENTS

6 PERSON | 12 PERSON



2 | 4  
Scallions



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



18 oz | 36 oz  
Buttermilk Biscuits  
Contains: Wheat



1 TBSP | 2 TBSP  
Everything Bagel  
Seasoning  
Contains: Sesame



6 | 12  
Eggs  
Contains: Eggs



1 Cup | 2 Cups  
White Cheddar  
Cheese  
Contains: Milk



3 tsp | 6 tsp  
Hot Sauce



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## BISCUIT DOUGH

Buttery, flaky, and ready to bake—the ultimate home cook's hack!

PREP: 5 MIN | COOK: 40 MIN | CALORIES: 440



## FLAVOR SAVOR

Refrigerate baked biscuits and cooked eggs in separate airtight containers. When ready to eat, place biscuits in a 350-degree oven until warmed through, 8-10 minutes. Microwave eggs until warmed through, 45-60 seconds.

## BUST OUT

- Baking sheet
- Large bowl
- Small bowl
- Baking dish
- Whisk
- Nonstick cooking spray
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 12 servings**) and preheat oven to 375 degrees. (TIP: **Keep biscuits refrigerated until ready to use; they're easier to work with when cold.**) Bring **1 TBSP butter (2 TBSP for 12)** to room temperature. **Wash and dry produce.**
- Coat a baking sheet (**two baking sheets for 12**) with **nonstick cooking spray** and set aside.
- Trim and thinly slice **scallions**.



### 4 BAKE EGGS

- Grease a 9-by-13-inch baking dish (**two 9-by-13-inch baking dishes for 12 servings**) with **softened butter** and pour in **egg mixture**.
- Once biscuits are done, remove from oven. Bake egg mixture on top rack until cheese is golden brown on top and eggs are fully cooked, 13-15 minutes. (For 12, if both baking dishes don't fit on one oven rack, bake on top and middle racks, swapping rack positions halfway through.)



### 2 BAKE BISCUITS

- In a small bowl, whisk together **half a packet of sour cream** and **2 TBSP water (one packet of sour cream and 4 TBSP water for 12 servings)**.
- Remove **biscuits** from package; separate biscuits. Place at least 1 inch apart on prepared baking sheet, then brush with **sour cream mixture**. Evenly sprinkle **Everything Bagel Seasoning** over tops of biscuits.
- Bake on top rack until golden brown, 7-10 minutes. (For 12, **bake on top and middle racks, swapping rack positions halfway through.**)



### 5 ASSEMBLE SLIDERS

- Cut **cheesy baked eggs** into even squares (**we got 18 squares per 9-by-13-inch baking dish**).
- Halve **biscuits**, fill with cheesy baked egg squares and as much **hot sauce** as you like (**you'll have a few extra egg squares left over**).



### 3 PREP EGGS

- Meanwhile, in a large bowl, whisk together **eggs\***, **scallions**, **cheddar**, **remaining sour cream**, and **¼ cup water (½ cup for 12 servings)**.



### 6 SERVE

- Divide **egg biscuit sliders** between plates (**two per serving**) and serve.

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