



## 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



✓ **READY, SET,  
BREAKFAST!**



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

**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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## 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.