



CHURRO WAFFLE & BACON BRUNCH BOARD

with Scrambled Eggs, Creamy Maple Sauce & Cinnamon Orange Slices

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



2 | 4
Scallions



1 | 2
Orange



4 | 8
Eggs
Contains: Eggs



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



2 TBSP | 4 TBSP
Maple Syrup



1 tsp | 2 tsp
Cinnamon



2 | 4
Belgian Waffles
Contains: Eggs,
Milk, Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

CHURROS

A popular Mexican treat of batter piped into hot oil, fried to a crisp, and coated in sweet cinnamon sugar.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1080



EGG-CELLENT

Our preferred tool for making perfectly soft scrambled eggs is a rubber spatula. Bonus: You can use it to scoop your eggs out of the pan too!

BUST OUT

- Large pan
- Whisk
- Paper towels
- Small bowl
- 2 Medium bowls
- Kosher salt
- Black pepper
- Sugar (2 TBSP | 4 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

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



1 COOK BACON

- Heat a large dry, preferably nonstick, pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.
- Let pan cool, carefully discard **bacon fat**, then wash out pan.



4 TOAST & TOSS WAFFLES

- In a second medium bowl, combine **cinnamon** and **2 TBSP sugar (4 TBSP for 4 servings)**.
- Toast **waffles** until golden brown.
- Immediately add hot waffles to bowl with **cinnamon sugar**, tossing to fully coat. (**Reserve any remaining cinnamon sugar for Step 6.**)



2 PREP

- While bacon cooks, **wash and dry produce**.
- Trim and thinly slice **scallions**, separating whites from greens. Halve **orange**; cut into thin wedges (**we got eight wedges per orange**).



5 SCRAMBLE EGGS

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for bacon over medium heat. Add **scallion whites**. Cook, stirring occasionally, until tender and fragrant, 1-2 minutes.
- Stir in **egg mixture**; cook, undisturbed, until just set, 30-45 seconds. Continue to cook, gently stirring in a figure-eight pattern, until curds form and eggs are scrambled to preference.
- Taste and season with **salt** and **pepper** if desired.



3 PREP EGGS & MAKE SAUCE

- In a medium bowl, whisk together **eggs***, **half the crème fraîche**, **2 TBSP water (4 TBSP for 4 servings)**, a **pinch of salt**, and **pepper**. Set aside.
- In a small microwave-safe bowl, microwave **maple syrup** until warm, 30-60 seconds. Whisk in remaining **crème fraîche** and **2 tsp water (4 tsp for 4)** until smooth.



6 FINISH & SERVE

- Transfer **scrambled eggs** to a serving plate and sprinkle with **Parmesan** and as many **scallion greens** as you like.
- Transfer **waffles** to a second serving plate and top with **creamy maple sauce** and **chopped bacon**. Arrange **orange wedges** on a third serving plate and sprinkle with any **remaining cinnamon sugar**. Serve family style.