



INGREDIENTS

2 PERSON | 4 PERSON



2.5 oz | 5 oz
Spinach



2 | 4
Scallions



2 | 4
Eggs
Contains: Eggs



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



2 | 4
Brioche Buns
Contains: Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



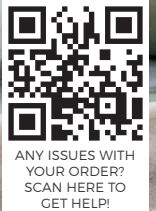
1 tsp | 2 tsp
Hot Sauce

SPINACH, FETA & CHEDDAR EGG SANDOS

with Scallion Greens & Spicy Mayo



✓ **READY, SET,
BREAKFAST!**



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

TOTAL TIME: 15 MIN | CALORIES: 710

BUST OUT

- 2 Medium bowls • Small bowl
- 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.

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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SPINACH, FETA & CHEDDAR EGG SANDOS

with Scallion Greens & Spicy Mayo

INSTRUCTIONS

- **Wash and dry produce.**
- Roughly chop **spinach**. Trim and thinly slice **scallion greens** (save whites for another use).
- Crack each **egg*** into a separate medium microwave-safe bowl. Gently pierce yolks with a fork, then stir once (yolks will be broken, but not fully incorporated). Divide **spinach**, **scallion greens**, and **cheddar** between bowls and cover tightly with plastic wrap. Microwave until eggs are cooked through, 2½-3½ minutes. Uncover bowls and top with **feta**; set aside until ready to serve. (For 4 servings, work in batches; transfer cooked eggs to a plate and top with feta, then reuse bowls.) **TIP: We were able to fit two bowls in the microwave at the same time. Check eggs after 2½ minutes; if needed, continue to microwave in 30-second intervals until done.**
- While eggs cook, halve and toast **buns**.
- In a small bowl, combine **mayonnaise** with as much **hot sauce** as you like.
- Spread cut sides of **buns** with **spicy mayo**. Fill buns with **spinach**, **feta**, and **cheddar** eggs.
- Divide **sandwiches** between plates and serve.

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

WK 23-45