

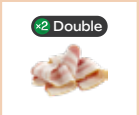


Sugar Shack Maple-Black Pepper Bacon and Eggs

with Savoury Apple-Cheddar Pancakes

Sugar Shack

30 Minutes



Bacon Strips

200 g | 400 g

Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Bacon Strips
100 g | 200 g



Egg
2 | 4



Breakfast Baking Mix
150 g | 300 g



Gala Apple
1 | 2



Baby Spinach
56 g | 113 g



Cheddar Cheese, shredded
½ cup | 1 cup



Pecans
28 g | 56 g



Maple Syrup
4 tbsp | 8 tbsp



Cracked Black Pepper
1 tsp | 2 tsp



Red Wine Vinegar
½ tbsp | 1 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, unsalted butter, salt, pepper

Cooking utensils | Baking sheet, medium bowl, box grater, measuring spoons, aluminum foil, spatula, large bowl, parchment paper, large non-stick pan, whisk

1



Toast nuts

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **pecans** to a parchment-lined baking sheet. Toast in the **top** of the oven, stirring halfway until golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Remove from oven and transfer **pecans** to a plate
- Reserve baking sheet.

2



Prep

- Core **apple**. Coarsely grate **half the apple**. Thinly slice **remaining apple**.
- Add **half the vinegar** (use all for 4 ppl), **½ tbsp** (1 tbsp) **maple syrup** and **½ tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**. Stir to mix. This is your **dressing!**
- Combine **Breakfast Baking Mix** and **¾ cup** (1 ½ cups) **water** in a medium bowl, then whisk until smooth. Stir in **grated apples** and **cheddar cheese** until combined.

3



Roast bacon and start pancakes

*2 Double | Bacon Strips

- Carefully arrange **bacon strips** on the prepared baking sheet used to toast **nuts**. Season with **cracked black pepper**. Roast in the **middle** of the oven until cooked through and almost crispy, 8-9 min. **
- While **bacon** roasts, heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp butter**, then swirl the pan until melted. Using **¼ cup batter** for **each pancake**, scoop **batter** for **3 pancakes** into the pan. Cook on one side for 2-3 min.

4



Finish pancakes and bacon

- When bubbles begin to form on the surface of **each pancake**, flip with a spatula. Cook until golden-brown, 1-2 min. (**TIP:** Reduce heat to medium-low if pancakes are browning too quickly!)
- Transfer **pancakes** to a plate, then cover with foil to keep warm.
- Repeat with **½ tbsp butter** per batch and **¼ cup batter** per **pancake** until no **batter** remains.
- Once **bacon** has been in the oven for 8 minutes, carefully remove from oven. Drizzle **½ tsp maple syrup** over **each slice**. Finish baking in the oven until crispy and glazed, 4-6 min. **

5



Cook eggs

- Reheat the same pan over medium-low.
- When hot, add **½ tbsp** (1 tbsp) **butter**, then swirl the pan until melted. (**NOTE:** If preferred, pan-fry eggs using ½ tbsp oil, instead of butter.)
- Crack in **2** (4) **eggs**. Season with **salt** and **pepper**. Cover and pan-fry until **egg whites** have set, 2-3 min. ** (**NOTE:** The yolks will still be runny.)

6



Finish and serve

- Add **spinach**, **pecans** and **remaining apples** to bowl with **dressing**. Toss to coat.
- Divide **pancakes**, **salad** and **bacon** between plates.
- Top **pancakes** with **eggs**.
- Serve **remaining maple syrup** alongside for dipping.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Roast bacon and start pancakes

*2 Double | Bacon Strips

If you've opted for **double bacon**, prepare, cook and plate it in the same way the recipe instructs you to prepare and cook the **regular portion of bacon**.

** Cook eggs to a minimum internal temperature of 74°C/165°F and bacon to a minimum internal temperature of 71°C/160°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.