

DINNERLY



BBQ Baked Beans & Fried Eggs with Cheesy Scallion Biscuits

 20-30min  4 Servings

Unlike some other popular BBQ baked beans out there, we don't want our recipe to remain a secret—so here it is! We smother the pinto beans in a sweet and smoky barbecue sauce and serve it with cheesy scallion biscuits because who doesn't love biscuits? We've got you covered!

WHAT WE SEND

- scallions
- poblano pepper
- garlic
- BBQ sauce
- canned pinto beans

WHAT YOU NEED

- 4 large eggs
- kosher salt & ground pepper
- milk ⁷
- olive oil
- sugar

TOOLS

- box grater
- large nonstick skillet
- large skillet
- rimmed baking sheet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720.0kcal, Fat 29.0g, Proteins 27.0g, Carbs 85.0g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center position. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Peel and roughly chop **2 teaspoons garlic**. Halve **pepper**, remove stem, core and seeds, then finely chop. Grate **cheddar** on the large holes of a box grater. Lightly **oil** a rimmed baking sheet.



2. Make biscuits

In a medium bowl, combine **cornbread mix**, **cheddar**, **1 tablespoon sugar**, **1 tablespoon dark scallion greens**, and **a pinch each salt and pepper**. Add in $\frac{1}{2}$ cup milk the using your fingers, incorporate milk with dry ingredients to form a thick dough. On the prepared baking sheet form mixture into 4 (3-inch wide) biscuits. Bake until deeply golden, about 15 minutes.



3. Sauté aromatics

Meanwhile, heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **peppers**, **all but 1 tablespoon scallion whites and light greens** (reserve remaining for step 6), and **a pinch each salt and pepper**. Cook, stirring, until peppers are well browned and softened, about 5 minutes. Add **garlic** and **all of the barbecue sauce** and cook, 30 seconds more.



4. Simmer beans

Add **beans and their liquid**, and **1 teaspoon salt**. Bring to a simmer and cook, stirring occasionally, until thickened, 5–7 minutes. Transfer beans to a bowl and cover to keep warm. Rinse and dry skillet.



5. Fry eggs & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Crack **4 large eggs** into the skillet. Season with **salt and pepper**. Cook until the edges are light brown and crispy and the whites are just set, 1–2 minutes. Cover and cook until yolks are set, about 1 minute. Serve **eggs** on **baked beans** with **biscuits** alongside. Garnish with **reserved scallions**. Enjoy!



6. Spice it up!

This dish definitely calls for a few shakes of your favorite hot sauce, if you're so inclined.