Fennel Pork Sausage Patty & Egg Sarnie

with Sesame Roasted Sweet Potatoes

Difficulty Level: Moderate
Estimated Cooking Time: 30 minutes

NUTRITIONAL INFO PER SERVING
Calories 1254 | Fat 73g | Protein 46g | Carbohydrates 104g

ALLERGENS
Contains: Egg, Milk, Mustard, Sesame, Soy, Sulphites, Wheat
May Contain: Fish, Peanuts, Shellfish, Tree Nuts, other sources of Gluten
**RECIPE INSTRUCTIONS:**

NOTE: If you’re cooking for 4 servings, double measurements accordingly.

1. **Roast Sweet Potato**
   - Turn oven to 425°F.
   - Line a baking sheet with foil.
   - Put sweet potato onto the baking sheet and drizzle with 1 tbsp. olive oil. Season to taste with salt and pepper.
   - Place in the oven and set a timer for 20 minutes.

2. **Prepare Sausage Patties**
   - Drain ground pork and pat dry with paper towel.
   - Add pork and spice blend to medium mixing bowl. Season with salt and pepper.
   - Mix well with clean hands.
   - Form mixture into 2 balls and press down to form a patty about ¾ inch thick.
   - Place on a plate and set aside.
   - Wash hands well with hot soapy water.

3. **Prepare Ingredients + Sauce**
   - Wash basil, arugula and tomato.
   - Pick and chop basil leaves.
   - Cut tomato into ¼ inch slices.
   - Slice brioche buns in half.
   - In a small bowl, stir together mayonnaise, garlic, basil, balsamic vinegar, and red pepper flakes and salt to taste.

4. **Cook Sausage**
   - Heat 1 tbsp. oil in a large skillet over medium-high.
   - Add sausage patties and cook for 3–4 minutes each side or until cooked to an internal temperature of 165°F.
   - Remove from skillet and set aside.

5. **Cook Eggs**
   - Wipe out the hot skillet carefully with paper towel.
   - Add 1 tbsp. oil, reduce heat to medium and then crack eggs into pan.
   - Cook for 2 minutes, then flip eggs and turn off the heat and let sit in the skillet.

6. **Finish Sweet Potato**
   - When the timer goes off, turn the oven to broil. Remove baking sheet and sprinkle sweet potato with sesame seeds.
   - Place back into the oven for 2–3 minutes, or until golden.
   - Warm buns in the oven if desired.

7. **Serve**
   - Layer sauce, sausage patties, eggs, aged cheddar cheese, sliced tomato, and arugula onto buns.
   - Serve with sesame roasted sweet potato.
   - Enjoy!

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**YOU WILL NEED:**
- Salt + Pepper
- Foil
- Oil
- Baking Sheet
- Medium Bowl
- Skillet

**INCLUDED INGREDIENTS:**
Due to our just-in-time sourcing system, items in your kit may look different.

- 1 tbsp. SPICE BLEND*
- 400 g DICED SWEET POTATO
- 2 BRIOCHE BUNS
- 8 g FRESH BASIL
- 84 g TOMATO
- 8 g FRESH BASIL
- 2 FREE RANGE BROWN EGGS
- 3 tbsp. MAYONNAISE
- 2 tsp. GARLIC
- 1 tsp. BALSAMIC VINEGAR
- 1 tsp. RED PEPPER FLAKES
- 1/3 cup AGED WHITE CHEDDAR CHEESE
- 1 tbsp. SESAME SEEDS

* Spicy ingredient, use with discretion.

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