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# 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

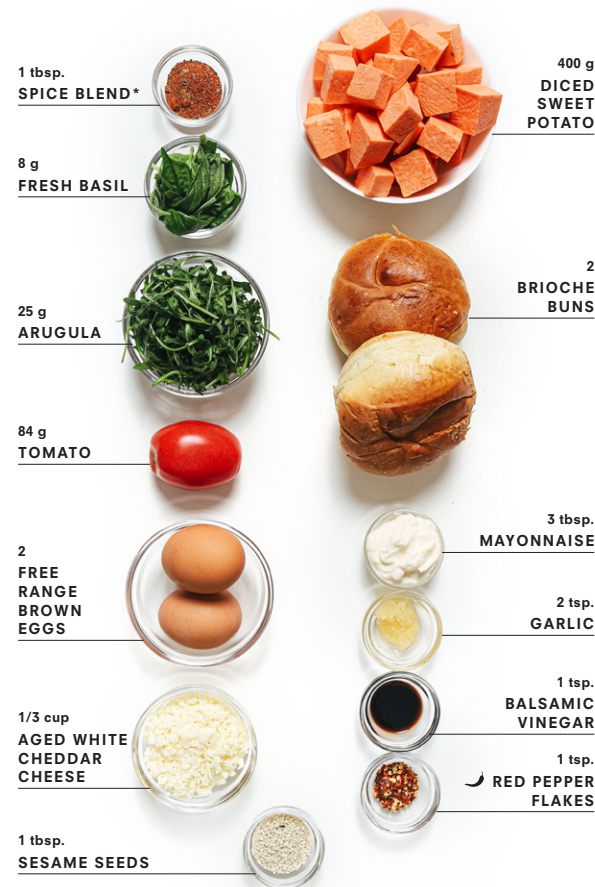
- Layer sauce, sausage patties, eggs, aged cheddar cheese, sliced tomato, and arugula onto buns.
- Serve with sesame roasted sweet potato.
- Enjoy!

## YOU WILL NEED:

- Salt + Pepper
- Oil
- Baking Sheet
- Foil
- Skillet
- Medium Bowl
- Small Bowl

## INCLUDED INGREDIENTS:

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



**ALSO INCLUDED: 1 PACKAGE GROUND PORK**

\* Spice Blend: 1 tsp. Ground Fennel Seed, ¼ tsp. Coriander, ½ tsp. Paprika, ½ tsp. Smoked Paprika, ½ tsp. Basil Dried, ¼ tsp. Thyme Dried

🌶️ Spicy ingredient, use with discretion.

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