



BUTTERMILK BISCUITS & PORK SAUSAGE GRAVY

with Fried Eggs & Sweet Potato Hash

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



1 | 2
Long Green Pepper



1 | 2
Onion



¼ oz | ½ oz
Sage



1 TBSP | 2 TBSP
Fry Seasoning



6 oz | 12 oz
Buttermilk Biscuits
Contains: Wheat



9 oz | 18 oz
Italian Pork Sausage



1 TBSP | 2 TBSP
Brown Sugar



1 tsp | 2 tsp
Dried Thyme



8 oz | 16 oz
Cream Sauce Base
Contains: Milk



1 | 2
Chicken Stock Concentrate



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 | 4
Eggs
Contains: Eggs



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

FRY SEASONING

A blend of garlic, onion, and paprika adds bold, savory flavor.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1150



SIMPLY THE BASTE

For pristine sunny-side-up eggs, instead of covering the pan, add a bit more oil. Once it's hot, spoon the oil over the whites until set.

BUST OUT

- 2 Baking sheets • 2 Large pans
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp)



1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **sweet potato** into $\frac{3}{4}$ -inch pieces. Core, deseed, and dice **green pepper** into $\frac{3}{4}$ -inch pieces. Halve, peel, and dice **onion** into $\frac{1}{2}$ -inch pieces. Pick **sage leaves** from stems; mince until you have 1 TBSP (**2 TBSP for 4 servings**).



2 MAKE HASH

- Toss **sweet potato**, **green pepper**, and **three-quarters of the onion** on a baking sheet with a **large drizzle of oil**, **2 tsp Fry Seasoning** (**4 tsp for 4 servings**), and a **big pinch of salt and pepper** (**you'll use the rest of the Fry Seasoning in Step 4**).
- Roast on top rack until veggies are browned and tender, 20-25 minutes.



3 BAKE BISCUITS

- Lightly **oil** a second baking sheet.
- Remove **biscuits** from package; separate biscuits. Place on prepared sheet, spaced about 1 inch apart.
- Bake on middle rack until golden brown, 7-10 minutes.



4 COOK SAUSAGE

- Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **remaining onion** and a **pinch of salt**. Cook, stirring occasionally, until slightly softened and translucent, 2-3 minutes.
- Remove **sausage*** from casing if necessary; discard casing. Stir in sausage, **remaining Fry Seasoning**, **2 tsp brown sugar**, and **$\frac{3}{4}$ tsp thyme** (**4 tsp brown sugar and $1\frac{1}{2}$ tsp thyme for 4 servings**). Cook, breaking up meat into pieces, until sausage is browned and cooked through and onion is tender, 4-6 minutes.



5 MAKE GRAVY

- Stir **sage**, **cream sauce base**, and **stock concentrate** into pan with **sausage mixture**. Cook, stirring, until thickened, 2-3 minutes.
- Reduce heat to low; stir in **sour cream** until combined. (**TIP: For thinner gravy, add a splash of water.**) Season with **salt** and **pepper**. Keep covered off heat until ready to serve.



6 FRY EGGS

- Heat a **drizzle of oil** in a second large, preferably nonstick, pan over medium-high heat. Crack **eggs*** into pan and cover. (**For 4 servings, you may need to cook eggs in batches.**) Fry eggs to preference. Season with **salt** and **pepper**.



7 FINISH & SERVE

- Halve **biscuits**. **TIP: If necessary, warm gravy over medium-low heat, adding small splashes of water as needed.**
- Divide biscuits and **hash** between plates. Spoon as much **gravy** as you like over biscuits; top with **fried eggs**. Serve with any remaining gravy on the side.

SHARE YOUR **#HELLOFRESHPICS** WITH US @**HELLOFRESH**

(646) 846-3663 | **HELLOFRESH.COM**

Pork Sausage is fully cooked when internal temperature reaches 160.

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

WK 18-15