



SCRAMBLED EGG SANDOS

with Gouda, Sweet Potato Rounds & Arugula Salad

NEW!

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



1 | 2
Lemon



1 | 2
Tomato



2 | 4
Eggs
Contains: Eggs



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Tuscan Heat
Spice



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



2 oz | 4 oz
Arugula



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

HELLO

GOUDA

With nutty, caramelized flavor, this cheese is the perfect egg topper.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1090



EGG-CELLENT

Our preferred tool for making perfectly soft scrambled eggs is a rubber spatula. Bonus: It's great at scooping eggs out of the pan!

BUST OUT

- Large bowl
- Whisk
- Baking sheet
- Small bowl
- Medium bowl
- Medium pan

- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1½ tsp | 3 tsp)
- Butter (1 TBSP | 1½ TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **sweet potato** into ¼-inch-thick rounds. Quarter **lemon**. Halve **buns**. Slice **half the tomato** into ¼-inch-thick rounds; dice remaining tomato into ¼-inch pieces. Transfer diced tomato to a large bowl; season with **salt** and **pepper**.



4 COOK EGGS

- Melt ½ **TBSP butter** (1 **TBSP** for 4 servings) in a medium, preferably nonstick, pan (use a large pan for 4) over medium heat. Pour in **egg mixture**; cook, undisturbed, until just set, 30-45 seconds.
- Continue to cook, gently stirring in a figure-eight pattern, until curds form and eggs are scrambled to preference. Turn off heat; transfer to a plate and divide into two even piles (four piles for 4). Top each pile with **gouda**. Wipe out pan.



2 ROAST SWEET POTATO

- Toss **sweet potato** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until browned and tender, 18-20 minutes.



5 TOAST BUNS & MAKE SALAD

- Melt ½ **TBSP butter** in pan used for eggs over medium heat. Add **buns**, cut sides down; toast until golden brown, 1-3 minutes. (For 4 servings, work in batches, adding ½ **TBSP butter** for each batch.)
- While buns toast, add **half the arugula**, ½ **tsp olive oil** (1 **tsp** for 4), and **juice from one lemon wedge** (two wedges for 4) to bowl with **diced tomato**. Season with **salt** and **pepper**. Toss to combine.



3 MIX EGGS & MAKE AIOLI

- While sweet potato roasts, in a medium bowl, whisk together **eggs***, **sour cream**, 2 **TBSP water**, ¼ **tsp Tuscan Heat Spice** (be sure to measure—we sent more), ¼ **tsp salt**, and **pepper** until thoroughly combined. (For 4 servings, use 4 **TBSP water**, ½ **tsp Tuscan Heat Spice**, and ½ **tsp salt**.)
- In a small bowl, combine **mayonnaise**, 1 **tsp Tuscan Heat Spice**, 1 **tsp olive oil**, **juice from one lemon wedge**, a **pinch of salt**, and **pepper**. (For 4, use 2 **tsp Tuscan Heat Spice**, 2 **tsp olive oil**, and **juice from two lemon wedges**.)



6 FINISH & SERVE

- Spread cut sides of **buns** with a **thin layer of aioli**. Fill buns with **remaining arugula**, **sliced tomato**, and **gouda-topped scrambled eggs**.
- Divide **sandos**, **sweet potatoes**, and **salad** between plates. Serve with **remaining lemon wedges** and remaining aioli on the side.

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