



FULL ENGLISH BREAKFAST WITH PORK SAUSAGE

with Portobellos, Stewed Beans & Garlic Herb Toasts

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Portobello
Mushrooms



2 | 4
Tomatoes



¼ oz | ½ oz
Parsley



10 oz | 20 oz
Maple Pork
Breakfast Sausage



1 TBSP | 2 TBSP
Fry Seasoning



1.5 oz | 3 oz
Tomato Paste



1 | 2
Cannellini Beans



1 | 2
Chicken Stock
Concentrate



2 Slices | 4 Slices
Sourdough Bread
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Garlic Herb
Butter
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

THE FULL ENGLISH

Affectionately known as a "fry-up," this loaded plate will fuel you up for the big hunt (or just a drizzly walk to the pub).



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1090



HELLO FRESH

SIMPLY THE BASTE

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

BUST OUT

- Baking sheet
 - Small pot
 - Large pan
 - Kosher salt
 - Black pepper
 - Cooking oil (4 tsp | 4 tsp)
 - Sugar (¾ tsp | 1½ tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Using the tip of a spoon, remove and discard black gills from undersides of **mushrooms**; trim any large stems if necessary. Quarter **tomatoes** lengthwise. Finely chop **parsley**.



2 ROAST SAUSAGES

- Place **sausages*** on one side of a **lightly oiled** baking sheet; roast on top rack for 5 minutes (**you'll add more to the sheet then**). (For 4 servings, spread out across **entire sheet**.)



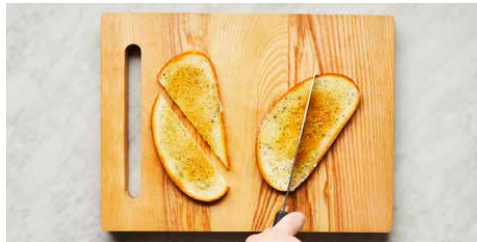
3 ROAST VEGGIES

- Meanwhile, drizzle **mushrooms** with **oil**; rub both sides to evenly coat. Season all over with **half the Fry Seasoning, salt, and pepper**. Drizzle **tomatoes** with **oil**; season all over with **salt and pepper**.
- Once sausages have roasted 5 minutes, carefully arrange tomatoes and mushrooms (**stem sides down**) on empty side of sheet. Return to top rack and roast until veggies are tender and sausages are cooked through, 14-16 minutes more. (**For 4, leave sausages roasting; arrange veggies on a second sheet and roast on middle rack.**)



4 COOK BEANS

- Meanwhile, heat **1 TBSP plain butter (2 TBSP for 4 servings)** in a small pot over medium-high heat until melted. Add **remaining Fry Seasoning**; cook, stirring, until fragrant, 30 seconds. Add **half the tomato paste (all for 4)** and cook, stirring, until thickened and darkened, 2-3 minutes.
- Stir in **beans and their liquid, stock concentrate, and ¾ tsp sugar (1½ tsp for 4)**. Cook, stirring, until liquid has thickened and beans are saucy, 2-4 minutes more. Taste and season generously with **salt and pepper**. Remove pot from heat; cover to keep warm.



5 MAKE GARLIC TOASTS

- Toast **bread** and spread with **garlic herb butter**. Halve **garlic toasts** on a diagonal.



6 COOK EGGS

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



7 SERVE

- Reheat **beans** over medium heat if necessary.
- Divide **sausages, eggs, mushrooms, tomatoes, beans, and garlic toasts** between plates in separate sections. Garnish with **parsley** and serve.

Breakfast 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.