



# DIY Maple Sausage Patties

with Potato-Pepper Hash

Family Friendly 35 Minutes



Ground Pork



Yellow Potato



Gala Apple



Sweet Bell Pepper



Onion, sliced



Green Onion



Italian Breadcrumbs



Ketchup



Maple Syrup



Seasoned Salt



Garlic Puree

## HELLO MAPLE SYRUP

Maple syrup helps to highlight the natural sweetness of the DIY sausage patties!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, box grater, parchment paper, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Yellow Potato	360 g	720 g
Gala Apple	½	1
Sweet Bell Pepper	160 g	320 g
Onion, sliced	113 g	227 g
Green Onion	2	4
Italian Breadcrumbs	¼ cup	½ cup
Ketchup	4 tbsp	8 tbsp
Maple Syrup	2 tbsp	4 tbsp
Seasoned Salt	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



## Prep

Cut **potatoes** into ½-inch pieces. Cut **pepper** into ½-inch pieces. Thinly slice **green onions**, keeping white and green parts separate. Peel, then grate **half the apple** (whole apple for 4 ppl). (**TIP:** Wrap remaining apple in plastic wrap and save it for a quick snack!)



## Roast potato-pepper hash

Add **potatoes, peppers, onions, seasoned salt** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with half the seasoned salt and 1 tbsp oil per sheet.) Season with **pepper**, then toss to combine. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



## Form DIY sausage patties

Meanwhile, combine **grated apple, green onion whites, breadcrumbs, garlic puree** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Crumble in **pork**. Season with **pepper**, then combine again. (**TIP:** If you prefer a firmer patty, add an egg to the mixture!) Form **pork mixture** into **four 3-inch-wide patties** (8 patties for 4 ppl).



## Cook DIY sausage patties

Heat a large non-stick pan over medium. When hot, add **½ tbsp oil**, then **patties**. (**NOTE:** For 4 ppl, cook patties in 2 batches, using ½ tbsp oil per batch.) Pan-fry until cooked through, 3-4 min per side. **\*\*** Remove the pan from heat, then carefully drain and discard excess fat. Drizzle **maple syrup** over **patties**, then toss to coat. Cover to keep warm.



## Finish and serve

Divide **DIY sausage patties** and **potato-pepper hash** between plates. Sprinkle **remaining green onions** over **hash**. Serve **ketchup** alongside.



## Got eggs?

In Step 4, while **patties** cook, heat a medium non-stick pan over medium-low heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Crack in **2 eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Cover and pan-fry until egg whites have set, 2-3 min. **\*\*** (**NOTE:** The yolks will still be runny. If preferred, pan-fry eggs using 1 tbsp oil instead of butter.)

## Dinner Solved!