



# DIY Maple Sausage Patties

with Potato-Pepper Hash

Family Friendly

35 Minutes



-  Ground Pork
-  Ground Turkey
-  Yellow Potato
-  Gala Apple
-  Sweet Bell Pepper
-  Onion, sliced
-  Green Onion
-  Italian Breadcrumbs
-  Ketchup
-  Maple Syrup
-  Garlic, cloves

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO MAPLE SYRUP

Maple syrup helps 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
Ground Turkey	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
Garlic, cloves	1	2
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

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hello@hellofresh.ca

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## 1 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!)
- Peel, then mince or grate **garlic**.



## 4 Start DIY sausage patties

- When **hash** has roasted for 15 min, 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. (**TIP:** If patties are browning too quickly, reduce heat to medium-low.)
- Remove from heat, then carefully drain and discard excess fat. (**NOTE:** For 4 ppl, return first batch of patties to the pan before drizzling maple syrup over top.)

If you've opted to get **turkey**, increase **oil** to **1 tbsp oil**. (**NOTE:** For 4 ppl, use 1 tbsp oil per batch.)



## 2 Roast potato-pepper hash

- Add **potatoes, peppers, onions** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **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 bottom and middle of the oven, rotating sheets halfway through.)



## 5 Finish patties and serve

- Drizzle **maple syrup** over **patties**, then toss to coat. Cover to keep warm until **hash** is ready.
- Divide **DIY sausage patties** and **potato-pepper hash** between plates.
- Sprinkle **remaining green onions** over **hash**.
- Serve **ketchup** alongside.



## 3 Form DIY sausage patties

- Meanwhile, combine **grated apple, green onion whites, breadcrumbs, garlic** 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 more tender patty, add an egg to the mixture!) Form **pork mixture** into **four 3-inch-wide patties** (8 patties for 4 ppl).

If you've opted to get **turkey**, prepare the **patties** in the same way the recipe instructs you to prepare the **turkey patties**.



## 6 Got eggs? (optional)

- 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!