

HELLO Sausage and Egg Skillet with Peppers and Toast

Super Quick

Spicy

15 Minutes



Turkey **250 g | 500 g**







×2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 降





Mild Italian



Sausage, uncased 250 g | 500 g





Pepper 1 | 2



Baby Spinach 56 g | 113 g



Onion, chopped



Cheddar Cheese,

shredded

¼ cup | ½ cup

113 g | 227 g



Ciabatta Roll

2 | 4

2 tbsp | 4 tbsp

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. Cooking utensils | Medium bowl, measuring spoons, measuring cups, whisk, large non-stick pan



Prep

- Before starting, wash and dry all produce.
- Core, then cut **pepper** into ¼-inch strips.
- Whisk eggs and ½ cup (1 cup) milk together in a medium bowl. Season with salt and pepper. Set aside.



O Swap | Ground Turkey

- Heat a large or medium non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) butter, then sausage, onions and peppers.
- · Cook, breaking up sausage into smaller pieces, until no pink remains, 4-5 min.**
- Add spinach. Cook, stirring often, until wilted and any extra liquid is absorbed, 2-3 min.



- Spread sausage and veggies out evenly in
- Carefully pour **egg mixture** over top.
- Cover and cook until eggs are set, 3-4 min.**



Finish sausage skillet

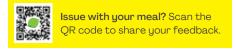
the pan. Reduce heat to medium.

Sprinkle **cheese** over top.



Finish and serve

- Halve ciabatta. Toast in a toaster, then spread each toasted ciabatta half with 1/2 tbsp butter.
- Divide sausage and egg skillet between plates.
- Drizzle over hot sauce, if desired.



Measurements

within steps

sausage.**

1 tbsp

2 | Cook turkey and veggies

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the

Swap | Ground Turkey

(2 tbsp)

oil

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