



# Lamb Merguez-Inspired Sausage and Cheese Subs with Fresh Green Salad

Family Friendly

Optional Spice

Quick

25 Minutes



Ground Lamb



Ground Turkey



Smoked Paprika-Garlic Blend



Sub Roll



Spring Mix



Mayonnaise



White Wine Vinegar



Italian Breadcrumbs



Salad Topping Mix



Cream Cheese



Chili Garlic Sauce



Parsley

### 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 SMOKED PAPRIKA

Also called pimentón, this paprika is made from red peppers that are smoked and dried over oak fires!

## Start here

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

## Bust out

2 Baking sheets, measuring spoons, large bowl, parchment paper, small bowl, whisk, medium bowl

## Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Ground Turkey	250 g	500 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Sub Roll	2	4
Spring Mix	56 g	113 g
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Salad Topping Mix	28 g	56 g
Cream Cheese	3 tbsp	6 tbsp
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Parsley	7 g	7 g
Sugar*	1 tsp	2 tsp
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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## Make sausages

Roughly chop **parsley**. Add **lamb**, **Smoked Paprika-Garlic Spice Blend**, **breadcrumbs**, **half the parsley** and **¼ tsp salt** (dbl for 4 ppl) to a large bowl. Season with **pepper**, then combine. Shape **lamb mixture** into **two 8-inch-long sausages** (4 sausages for 4 ppl). (**TIP**: Wet your hands a little before forming the sausages so that the mixture sticks less!) Arrange **sausages** on a parchment-lined baking sheet. Bake in the **middle** of the oven, flipping halfway through, until golden-brown and cooked through, 12-15 min.\*\*

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



## Make cream cheese sauce

Meanwhile, stir together **mayo**, **cream cheese** and **remaining parsley** in a small bowl until **cream cheese** softens and **sauce** is well combined. Season with **salt** and **pepper**, to taste.



## Make dressing

Meanwhile, add **vinegar**, **1 tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then whisk to combine. Set aside.



## Toast rolls

Halve **rolls**. Arrange on an unlined baking sheet, cut-side up. Toast **rolls** in the **top** of the oven until golden-brown, 4-5 min. (**TIP**: Keep an eye on rolls so they don't burn!)



## Finish and serve

Spread **cream cheese sauce** over **rolls**. Arrange **sausages** on **bottom rolls**. Drizzle **chili garlic sauce** over top, if desired. Close with **top rolls**. Add **spring mix** to the bowl with **dressing**. Toss to combine. Divide **subs** and **salad** between plates. Sprinkle **salad topping mix** over **salad**.

Dinner Solved!