



Wake and Bacon Poutine

with Southern-Style Sausage Gravy

La Poutine Week 35 Minutes

Customized Protein

+ Add

Swap

or

x2 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](https://www.hellofresh.ca)



x2 Double



Bacon Strips
200 g | 400 g

x2 Double



Mild Italian Sausage, uncased
500 g | 1000 g



Mild Italian Sausage, uncased
250 g | 500 g



Bacon Strips
100 g | 200 g



Yellow Potato
600 g | 1200 g



Yellow Onion
1 | 2



Chives
7 g | 14 g



Cheddar Cheese, shredded
1 cup | 2 cups



Zesty Garlic Blend
7 g | 14 g



Cream Sauce Spice Blend
10 g | 20 g



Cream
56 ml | 113 ml



Worcestershire Sauce
1 tbsp | 2 tbsp



Whole Grain Mustard
1 tbsp | 2 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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Butter, oil, sugar, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, medium bowl, paper towels, parchment paper, slotted spoon

1



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove brown spots from **potatoes**, then cut into ½-inch wedges.
- To a parchment-lined baking sheet, add **potatoes**, **Zesty Garlic Blend** and **1 tbsp** (2 tbsp) **oil**. (**NOTE:** For 4 servings, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**. Toss to coat.
- Roast in the **middle** of the oven for 22-25 min, stirring halfway until golden and tender. (**NOTE:** For 4 servings, roast in the middle and the top of the oven, rotating sheets halfway through.)

2



Start bacon

- *2 Double | **Bacon Strips**
- While **potatoes** roast, heat a large non-stick pan over medium.
- While pan heats, cut **bacon** into ½-inch pieces.
- When hot, add **bacon**. Cook for 5-8 min, stirring occasionally, until crispy.**

3



Finish prep

- While **bacon** cooks, on a clean cutting board, peel, then cut **onion** into ¼-inch pieces.
- Thinly slice **chives**.
- To a medium bowl, add **cream**, **Worcestershire sauce**, **mustard**, ¼ tsp (½ tsp) **sugar** and ¾ cup (1 ½ cups) **water**. Stir to mix.

4



Cook sausage

- *2 Double | **Mild Italian Sausage, uncased**
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. Discard all but **1 tbsp bacon** fat from pan.
- Reheat pan over medium-high.
- Add **sausage**, **onions** and **1 tbsp** (2 tbsp) **butter**.
- Cook for 4-5 min, breaking up **sausage** into smaller pieces, until no pink remains.**

5



Make sausage gravy

- Sprinkle **Cream Sauce Spice Blend** over top **sausage-onion mixture**. Stir to coat.
- Add **cream mixture**. Cook for 2-3 min, stirring often until **gravy** thickens slightly. Season with **salt** and **pepper** to taste. (**TIP:** For a lighter sauce consistency, add water, 1-2 tbsp at a time.)

5



Finish and serve

- Divide **potatoes** between plates.
- Sprinkle **cheese** over top.
- Top with **sausage gravy**.
- Sprinkle **bacon** and **chives** over top.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Start bacon

*2 Double | **Bacon Strips**

If you've opted for **double bacon**, cook in the same way the recipe instructs you to cook the **regular portion of bacon**.

4 | Make sausage gravy

*2 Double | **Mild Italian Sausage, uncased**

If you've opted for **double sausage**, prep and cook in the same way the recipe instructs you to prep and cook the **regular portion of sausage**. Work in batches if necessary.

** Cook sausage to a minimum internal temperature of 165°F and bacon to a minimum internal temperature of 160°F, as size may vary.