



DIY Maple Sausage Patties

with Potato-Pepper Hash

Family Friendly

30-40 Minutes



Ground Pork



Yellow Potato



Gala Apple



Sweet Bell Pepper



Onion, sliced



Green Onion



Italian Breadcrumbs



Ketchup



Maple Syrup



Garlic Salt



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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
Yellow Potato	360 g	720 g
Gala Apple	½	1
Sweet Bell Pepper	160 g	320 g
Onion, sliced	113 g	226 g
Green Onion	2	4
Italian Breadcrumbs	¼ cup	½ cup
Ketchup	4 tbsp	8 tbsp
Maple Syrup	2 tbsp	4 tbsp
Garlic Salt	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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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!)



Cook DIY sausage patties

- When **hash** has roasted for 15 min, heat a large non-stick pan over medium heat.
- 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.)



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 **garlic 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.)



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.



Form DIY sausage patties

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



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.)
- Top **hash** with **eggs**.

Dinner Solved!