



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

20-min

Optional Spice



Ground Lamb



Smoked Paprika-Garlic Blend



Sandwich Bun



Spring Mix



Mayonnaise



Italian Dressing



Italian Breadcrumbs



Salad Topping Mix



Cream Cheese



Chili Garlic Sauce



Parsley



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## 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

Baking sheet, parchment paper, measuring spoons, 2 large bowls, small bowl, measuring cups

## Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Sandwich Bun	2	4
Spring Mix	56 g	113 g
Mayonnaise	2 tbsp	4 tbsp
Italian Dressing	2 tbsp	4 tbsp
Italian Breadcrumbs	2 tbsp	4 tbsp
Salad Topping Mix	28 g	56 g
Cream Cheese	3 tbsp	6 tbsp
<b>Chili Garlic Sauce</b> 🌶️	1 tbsp	2 tbsp
Parsley	7 g	7 g
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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## 1 Prep

- 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.



## 4 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.



## 2 Shape and cook sausages

- 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.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown and cooked through, 12-15 min.\*\*



## 5 Assemble subs

- Spread **cream cheese sauce** over **buns**.
- Arrange **sausages** on **bottom buns**.
- Drizzle **chili garlic sauce** over top, if desired.
- Close with **top buns**.



## 3 Toast buns

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



## 6 Finish and serve

- Add **spring mix** to another large bowl.
- Drizzle **Italian dressing** over top, then toss to combine.
- Divide **subs** and **salad** between plates.
- Sprinkle **salad topping mix** over **salad**.

## Dinner Solved!