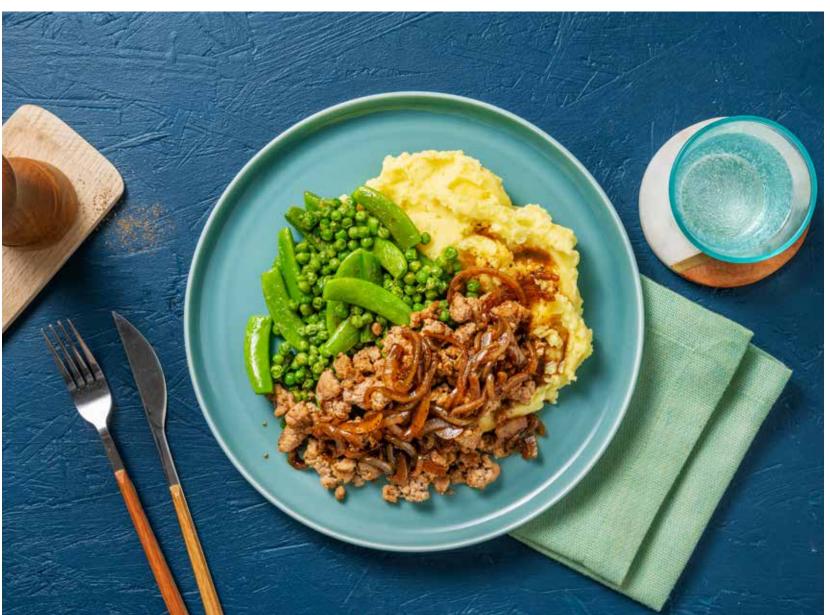


Quick Sausage Meat and Mash with Onion Gravy and Peas

Family Friendly

30 Minutes







Mild Italian Sausage, uncased





Russet Potato

Chicken Broth



Onion, sliced

Concentrate





Sugar Snap Peas

Gravy Spice Blend





Garlic Salt



Green Peas

Start here

- Before starting, add 8 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust out

Measuring spoons, potato masher, strainer, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Russet Potato	460 g	920 g
Chicken Broth Concentrate	2	4
Onion, sliced	56 g	113 g
Gravy Spice Blend	2 tbsp	4 tbsp
Sugar Snap Peas	113 g	227 g
Cream	56 ml	113 ml
Garlic Salt	½ tsp	1 tsp
Green Peas	113 g	227 g
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

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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Cook potatoes

Peel, then cut **potatoes** into ½-inch pieces. Add **potatoes** to the **boiling water**. Reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat.



Cook peas

While potatoes cook, trim sugar snap peas. Heat a large non-stick pan over mediumhigh heat. When hot, add 1 tbsp oil (dbl for 4 ppl), then snap peas and green peas. Cook, stirring often, until tender-crisp, 4-5 min. Season with ¼ tsp garlic salt (dbl for 4 ppl) and pepper. Transfer to a small bowl and cover to keep warm.



Cook sausage

Add **sausage** to the same pan. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.** Season with **pepper**. Transfer to a paper-towel lined plate and cover to keep warm.



Make gravy

Reduce heat to medium. Add 1 tbsp butter (dbl for 4 ppl) to the same pan, then swirl the pan until melted, 30 sec. Add onions to the pan. Cook, stirring often, until onions are tender, 3-4 min. Sprinkle over Gravy Spice Blend, then stir until onions are coated, 30 sec. Add broth concentrates and ¾ cup water (dbl for 4 ppl). Bring to a boil over high. Once boiling, reduce heat to medium and simmer, stirring often, until gravy thickens, 3-4 min. Season with salt and pepper, to taste.



Finish potatoes

Mash 2 tbsp butter (dbl for 4 ppl) and cream into potatoes until creamy. Season with 1/4 tsp garlic salt (dbl for 4 ppl) and pepper.



Finish and serve

Divide **mashed potatoes** and **peas** between plates. Top **potatoes** with **sausage meat**, then pour over **onion gravy**.

Dinner Solved!

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