



# PORK BREAKFAST SAUSAGE & WAFFLE PLATTER

with Fried Eggs, Apple Compote & Almonds

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Granny Smith Apple



1 | 1

Lemon



2 | 4

Scallions



10 oz | 20 oz

Maple Pork Breakfast Sausage



1 TBSP | 2 TBSP

Brown Sugar



2 | 4

Belgian Waffles  
Contains: Eggs, Milk, Wheat



4 | 8

Eggs  
Contains: Eggs



½ oz | 1 oz

Sliced Almonds  
Contains: Tree Nuts



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HELLO

## APPLE COMPOTE

A quick-simmered mix of apple, brown sugar, and butter that's perfect for topping waffles



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 1130



## ALL ABOUT THAT BASTE

For pristine sunny-side-up eggs, add a bit more oil to the pan. Once it's hot, spoon the oil over the whites until set.

## BUST OUT

- Peeler
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk
- Small pot
- Large pan

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel, core, and dice **apple** into ½-inch pieces. Quarter **lemon**. Trim and thinly slice **scallions**.



### 2 ROAST SAUSAGE

- Place **sausage\*** on one side of a **lightly oiled** baking sheet (**for 4 servings, arrange across entire sheet**).
- Roast on top rack until browned and cooked through, 12-15 minutes.



### 3 MAKE COMPOTE

- Meanwhile, in a small pot, combine **apple** with **¼ cup water** (**½ cup for 4 servings**) over medium-high heat. Bring to a simmer, then reduce heat to low. Cook, stirring occasionally, until apple is softened, 6-8 minutes.
- Add **brown sugar**, **1 TBSP butter**, a **squeeze of lemon juice**, and a **pinch of salt** (**2 TBSP butter, a big squeeze of lemon juice, and a big pinch of salt for 4**). Increase heat to medium-high; cook, stirring, until compote is thickened and apple is glazed, 30-60 seconds more. Remove from heat and cover to keep warm.



### 4 TOAST WAFFLES

- Once sausage is almost done roasting, carefully add **waffles** to opposite side of sheet; return to top rack until waffles are toasted, 2-3 minutes. (**For 4 servings, leave sausage roasting; toast waffles on a second baking sheet on middle rack.**)



### 5 COOK EGGS

- While waffles toast, heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Crack **eggs\*** into pan and cover. (**For 4 servings, you may want to cook eggs in batches.**)
- Fry eggs to preference. Season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Reheat **apple compote** over medium-high heat if necessary. **TIP: If compote appears oily, add 1 TBSP water and bring to a boil while stirring to smooth it out.**
- Divide **sausage**, **eggs**, and **waffles** between plates. Top waffles with apple compote and **almonds**. Sprinkle **scallions** over eggs and serve.

\*Breakfast Sausage is fully cooked when internal temperature reaches 160°.

\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.