





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

HELLO

APPLE COMPOTE

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

PORK BREAKFAST SAUSAGE & WAFFLE PLATTER

with Fried Eggs, Apple Compote & Almonds



PREP: 5 MIN COOK: 25 MIN CALORIES: 1180



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

• Small pot

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

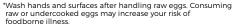
MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.) For HelloCustom nutritional information, please refer to HelloFresh.com.

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





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 mediumhigh; 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 mediumhigh 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.