



MOTHER'S DAY  
*Brunch*

## EXCELLENT EXTRAS FOR YOUR MOTHER'S DAY BRUNCH

See below for cooking info, plus a few tips from  
our chefs on how to jazz them up!



### CINNAMON ROLLS

Preheat oven to 350° (325° for nonstick baking sheet). Grease baking sheet. Place rolls 2 inches apart on prepared sheet. Bake until golden brown, 18-20 minutes. Remove rolls from sheet and let cool slightly. Cut tip from corner of icing pouch; squeeze icing over cinnamon rolls and serve.

#### BONUS RECIPE!

*Round up a few ingredients from your pantry to take things to the next level.*

#### MAPLE PECAN TOPPER

While cinnamon rolls bake, cut tip from corner of icing pouch; transfer to a small bowl. Stir in 1 TBSP maple syrup. Drizzle rolls with maple frosting and sprinkle with chopped toasted pecans.



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## PORK BREAKFAST SAUSAGE

**STOVETOP:** Heat a drizzle of oil in a large pan over medium-high heat. Add sausage and cook, turning occasionally, until browned all over and cooked through, 8-12 minutes.

**OVEN:** Preheat oven to 425°. Place sausage on a baking sheet. Roast until browned and cooked through, 18-20 minutes.

### BONUS RECIPE!

*Round up a few ingredients from your pantry to take things to the next level.*

#### MAPLE DIJON DIPPER

In a small bowl, combine **2 parts maple syrup** with **1 part Dijon mustard**. Season with a **pinch of salt and pepper**.

#### CHIPOTLE MAPLE DIPPER

Place **2 TBSP butter** in a small microwave-safe bowl; microwave until melted, 30 seconds. Stir in **¼ cup maple syrup**, **¼ tsp chipotle powder**, and a **pinch of salt**. Taste and add more chipotle powder if you like things spicy.



## SALTED CARAMEL MASCARPONE CHEESECAKE

Keep frozen or refrigerated until ready to eat; best if used within 7 days. If frozen, thaw in the refrigerator (at 40°) overnight or for 2-3 hours at room temperature before eating.



### CHEERS TO MOM

Reward everyone for a brunch well done with homemade MOMosas! Grab your favorite juice (or squeeze your own for a gourmet touch) and mix with your choice of sparkling wine or seltzer water. Garnish with mint leaves or fresh flowers for a picture-perfect cocktail.

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