MARLEY SPOON

Balsamic-Glazed Chicken Sausage

with Grilled Peppers & Garlic Bread

20-30min 2 Servings

Golden balsamic is made with light colored grapes, which provide its flaxen hue and crispness. You can't go wrong by pairing it with sweet Italian sausage! We sneak grated Parmesan into the meaty charred sausage patties for an extra dose of flavor, then coat with a balsamic glaze for a deliciously sticky finish. Grilled veggies adorn tender spinach, and toasted bread sops it all up. No grill? See cooking tip.

What we send

- 2 (1 oz) golden balsamic vinegar
- 1 bell pepper
- 5 scallions
- ¾ oz Parmesan [1]
- ½ lb uncased Italian chicken sausage
- 2 mini French rolls [2]
- garlic
- 5 oz baby spinach
- ½ oz Mike's Hot Honey

What you need

- coarse kosher salt
- olive oil

Tools

- small skillet
- box grater
- grill or grill pan

Cooking tip

Preheat broiler with rack in upper third. Roast scallions & peppers on baking sheet until tender, 4–8 min. Toast rolls in skillet over medium. Cook patties in oiled skillet until medium-rare, 3–4 min.

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 430kcal, Fat 14g, Carbs 40g, Protein 36g

1. Make glaze

In a small skillet, combine **all of the golden balsamic and hot honey** and **½ teaspoon salt**; bring to a boil. Reduce heat and simmer over low until slightly syrupy and reduced to 3 tablespoons, about 4 minutes (watch closely). Transfer **glaze** to a small heatproof cup or bowl.

2. Prep ingredients

Meanwhile, halve **pepper**, remove stem and seeds, then cut each half in half to make 4 pieces total. Trim **scallions**. Rub peppers and scallions lightly with **oil**.

3. Prep sausage patties

If using a grill, light to high and **oil** the grates, or preheat a grill pan over high. Coarsely grate **Parmesan** on the large holes of a box grater and knead into **sausage meat**. Using slightly moistened hands, form sausage into 2 (5-inch) patties; brush both sides lightly with **oil**.

4. Grill vegetables

Add **peppers** to grill or grill pan; cover (use an inverted skillet if using a grill pan) and cook over medium-high, turning, until lightly charred and crisp-tender, about 7 minutes. Move peppers to the side, add **scallions** and cook, turning until scallions are lightly charred and peppers are tender, about 3 minutes. Transfer to a plate and cover to keep warm.

5. Grill rolls

Halve **rolls** and brush with **oil**. Grill, cut side down, until charred in spots, about 3 minutes. Flip, and grill until just toasted, about 2 minutes more (watch closely). Rub cut sides with **1 medium peeled garlic clove** and sprinkle lightly with **salt**. Pile **spinach** on plates, drizzle with **oil** and sprinkle with **salt**.

6. Grill sausage & serve

Add **sausage patties** to grill or grill pan; cook over medium, turning occasionally, until lightly charred and cooked through, 8–10 minutes. Brush sausage with **2 tablespoons of the balsamic glaze** and cook, turning, until caramelized, about 2 minutes total. Top **spinach** with **sausage**, **vegetables**, and **garlic bread**, and drizzle with **remaining glaze**. Enjoy!