



Balsamic-Glazed Sausage

with Grilled Peppers & Garlic Bread

20-30min

2 Servings

If you don't have a grill or grill pan, preheat the broiler with a rack in the upper third. Place scallions and peppers on a rimmed baking sheet and roast until tender and lightly charred, 4-8 minutes. Heat 1 teaspoon oil in a skillet over medium. Add buns and cook until lightly golden and toasted, about 2 minutes. Heat 1 tablespoon oil in same skillet. Add burgers to skillet and cook until medium-rare, 3-4 per side.

What we send

- 1.7 oz golden balsamic vinegar
- 2 pkts chili garlic sauce ¹⁷
- 1 bell pepper
- 1 bunch scallions
- 12 oz pkg sweet Italian pork sausage links
- $\frac{3}{4}$ oz piece Parmesan ⁷
- 2 mini French rolls ¹
- garlic (use 1 medium clove)
- 3 oz baby spinach

What you need

- sugar
- coarse kosher salt
- olive oil

Tools

- small skillet
- box grater
- grill or grill pan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 480kcal, Fat 21g, Carbs 38g, Proteins 36g



1. Make glaze

In a small skillet, combine **golden balsamic**, **all of the chili garlic sauce**, **2 teaspoons sugar**, and **1/2 teaspoon salt** and 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. Remove **sausage** from casing. Coarsely grate **Parmesan** on large holes of a box grater and knead into sausage. 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!