



Sausage, Egg & Cheese Biscuit Sandwich

with Harissa-Tomato Jam



30-40min



2 Servings

Up your brekkie routine with an egg sandwich that's sure to rival your favorite restaurant. We've made this easy as can be thanks to a ready-to-make biscuit mix—all you have to do is add water, stir, shape, and bake! Sandwich these fluffy warm biscuits with homemade sweet and spicy harissa-tomato jam, browned sausage patties, scrambled eggs, and melted cheese. There's no better way to start the day!

What we send

- 1 oz fresh ginger
- 1 can cherry tomatoes
- 5 oz dark brown sugar
- ½ oz tamari ⁶
- 1 oz sherry vinegar ¹⁷
- ¼ oz harissa spice blend
- 5 oz biscuit mix ^{1,3,6,7}
- ½ lb pkg country-style sausage
- 2 oz shredded cheddar-jack blend ⁷
- ¼ oz fresh cilantro

What you need

- 1 Tbsp melted butter + 1 Tbsp butter ⁷
- kosher salt & ground pepper
- AP flour (for dusting) ¹
- 2 large eggs ³

Tools

- microplane or grater
- small saucepan
- parchment paper
- rimmed baking sheet
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1060kcal, Fat 42g, Carbs 126g, Protein 48g



1. Prep tomato jam

Preheat oven to 425°F with a rack in the upper third.

Peel and finely grate **½ tablespoon ginger**. In a small saucepan, combine **grated ginger, tomatoes, all the brown sugar and tamari, 1 tablespoon sherry vinegar**, and **2 teaspoons harissa spice blend**.



2. Simmer tomato jam

Bring saucepan to a boil over medium-high heat, stirring often. Once boiling, reduce heat to medium-low; simmer, stirring occasionally, until tomato mixture is the consistency of thick jam, 30-35 minutes. Season to taste with **salt** and **pepper**. Set tomato jam aside until step 6.



3. Mix biscuits

In a small bowl, combine **biscuit mix** and **¼ cup plus 1 tablespoon cold water**. Use a spatula to mix until just combined (do not over mix).

Turn dough out onto a floured surface; dust top with **flour**, then use hands to pat into a 2½x5-inch rectangle (about 1-inch thick). Trim edges if desired, then divide dough in half into 2 squares. Transfer to a parchment-lined rimmed baking sheet.



4. Bake biscuits

Brush tops of **biscuits** with **1 tablespoon melted butter**. Bake biscuits on upper oven rack until puffed up and golden brown, 15-17 minutes.

In a small bowl, whisk to combine **2 large eggs** and **a pinch each of salt and pepper**. Form **sausage** into 2 (¼-inch thick) patties. Cut **cilantro leaves and stems** into 1-inch pieces.



5. Cook sausage

Heat a medium nonstick skillet over medium-high. Add **sausage patties** and cook until golden brown on the bottom, 2-3 minutes. Flip patties and top each with **shredded cheddar-jack cheese**. Reduce heat to medium; cover and cook until cheese is melted and sausage is cooked through, 2-3 minutes more. Transfer sausage to a plate. Wipe out skillet.







6. Assemble & serve

Add **1 tablespoon butter** and **eggs** to same skillet. Cook over medium heat, stirring constantly, until just barely cooked through (eggs should be very soft and slightly runny), 1-2 minutes. Remove from heat.

Carefully split **biscuits** in half, then top with **tomato jam, eggs, sausage patties**, and **cilantro**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**