

MARLEY SPOON



Country Sausage Breakfast Skillet

with Cornbread & Peppers



40-50min



2 Servings

When this hearty one-skillet breakfast goes into the oven, there's no sleeping in anymore! Aromatic pork sausage browns with onions and peppers before we stir in green chiles and cheddar-jack. A cornbread batter studded with corn kernels and fresh scallions tops the filling and bakes to golden brown. Sunny eggs and melted cheese cap off this special breakfast. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 serving)

What we send

- ½ lb pkg country-style sausage
- 1 yellow onion
- 1 bell pepper
- 2 scallions
- 4 oz can chopped green chiles
- 2 (2 oz) shredded cheddar-jack blend ¹
- 4 (2½ oz) cornbread mix ^{2,1,3,4}
- 5 oz corn

What you need

- neutral oil
- kosher salt & ground pepper
- butter ¹
- 2 large eggs ²

Tools

- medium ovenproof skillet (preferably cast-iron)
- microwave

Allergens

Milk (1), Egg (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 27g, Carbs 68g, Protein 27g



1. Cook sausage

Preheat oven to 400°F with a rack in the center.

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned, about 6 minutes. Using a slotted spoon, transfer sausage to a medium bowl.



2. Prep veggies

While **sausage** cooks, halve **onion** and coarsely chop. Halve **bell pepper**, discard stem and seeds, then cut into ½-inch pieces. Thinly slice **scallions**.

Return same skillet to medium-high heat. Add onions and bell peppers; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies start to soften, about 5 minutes.



3. Cook veggies

Add **3 tablespoons water**, scraping up any browned bits from bottom of skillet; continue cooking until **veggies** are tender and browned in spots, 3-5 minutes more.

Remove from heat and stir in **sausage**, **green chiles**, and **half of the cheese**; spread into an even layer.



4. Mix cornbread & bake

In a medium bowl, microwave **2 tablespoons butter** until melted. Add **all of the cornbread mix** and **¾ cup water**; mix to combine. Fold in **corn** and **half of the scallions**.

Transfer **batter** to skillet; spread into an even layer over **sausage filling**. Bake on center oven rack until surface is just set, about 15 minutes.



5. Cook eggs & cheese

Using a spoon, make 2 indentations on surface of **cornbread**. Crack **1 large egg** into each well; season with **salt** and **pepper**. Return to center oven rack and bake until eggs are almost set, 6 minutes. Sprinkle **remaining cheese** over top. Bake until eggs are set and cheese is melted, 2-4 minutes more.



6. Finish & serve

Let skillet rest for 5 minutes, then sprinkle with **remaining scallions**.

Cut **country sausage breakfast skillet** into wedges and serve. Enjoy!