

MARLEY SPOON



Sausage, Egg & Cheese Sandwich

with Harissa-Tomato Jam



40-50min



2 Servings

Up your brekkie routine with an egg sandwich that's sure to rival your favorite restaurant. With our 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. (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 sandwich)

What we send

- 1 oz fresh ginger
- 14½ oz whole peeled tomatoes
- 5 oz dark brown sugar
- ½ oz tamari soy sauce ³
- ¼ oz harissa spice blend
- ½ lb pkg country-style sausage
- 2 artisan buns ^{2,1,3,4}
- ¼ oz fresh cilantro
- 2 oz shredded cheddar-jack blend ¹

What you need

- 4 Tbsp butter ¹
- kosher salt & ground pepper
- 2 large eggs ²
- red wine vinegar

Tools

- microplane or grater
- medium nonstick skillet
- rimmed baking sheet

Cooking tip

Tomato jam can be made ahead of time and will last 1 week refrigerated. Use on sandwiches, burgers, etc.

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 880kcal, Fat 28g, Carbs 113g, Protein 44g



1. Prep tomato jam

Set **2 tablespoons butter** out to soften. Peel and finely grate **½ tablespoon ginger**.

Pour **canned tomatoes** into a medium nonstick skillet; cut with kitchen shears until finely chopped. Add grated ginger, **dark brown sugar, tamari, 2 tablespoons vinegar**, and **harissa spice blend** to skillet.



4. Broil sausages

Turn oven to broil with a rack in the top position.

Transfer **sausage patties** to a rimmed baking sheet. Broil sausage on top rack until patties are browned and cooked through, 4-6 minutes (watch carefully as broilers vary).



2. Simmer tomato jam

Bring **tomatoes** 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**.

Transfer **tomato jam** to a bowl; wash and reserve skillet.



5. Melt cheese; toast buns

Once **sausage** is cooked, top with **cheese**. Place **buns** on baking sheet, cut side up. Broil on top rack until cheese is melted and buns are golden-brown and toasted, 1-2 minutes (watch carefully as broilers vary).



3. Prep ingredients

While **jam** is simmering, in a small bowl, whisk to combine **2 large eggs** and a **pinch each of salt and pepper**.

Form **sausage** into 2 (5-inch) patties. Spread **softened butter** on **cut sides of buns**.

Coarsely chop **cilantro leaves and stems**; reserve for step 6.



6. Cook eggs; assemble

Melt **1 tablespoon butter** over medium heat in reserved skillet; add **eggs**. Cook, stirring constantly, until just barely cooked through (eggs should be very soft and slightly wet), 1-2 minutes. Remove from heat.

Spread **tomato jam** on **both sides of buns**. Top with **eggs, sausage patties**, and **cilantro**. Enjoy!