



Griddle Cake Breakfast Sandwich

with Sausage, Egg & Cheese



40-50min



2 Servings

Breakfast sandwiches can be gourmet experiences, and these griddle cakes with sausage, egg, and cheese lead by example. We make quick homemade griddle cakes with readymade biscuit mix, slather them with maple syrup, and sandwich egg, sausage, and melted cheese in between. Crispy potato & pepper hash brings even more flavor to the table for this over-the-top way to start your day! (2-p plan makes 4 sandwiches; 4-p plan makes 8)

What we send

- 2 potatoes
- 2 scallions
- 1 bell pepper
- ¼ oz granulated garlic
- ½ lb pkg country-style sausage
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz dark brown sugar
- 2 (2½ oz) biscuit mix ^{1,3,6,7}
- 2 (1 oz) maple syrup

What you need

- neutral oil
- kosher salt & ground pepper
- 4 large eggs ³
- milk or water ⁷
- butter ⁷

Tools

- microwave
- parchment paper
- rimmed baking sheet
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 630kcal, Fat 33g, Carbs 57g, Protein 27g



1. Prep potatoes

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; cut into ¼-inch pieces. Transfer to a medium microwave-safe bowl and cover. Microwave on high for 3 minutes; uncover and stir potatoes. Cover and microwave until tender and easily pierced with a fork, 3-5 minutes more.



4. Mix eggs & batter

Meanwhile, in a medium bowl, whisk together **3 large eggs**, **1 tablespoon milk or water**, and **a pinch each of salt and pepper**. Set aside for step 6.

In a second medium bowl, whisk together **1 large egg**, **1 tablespoon brown sugar**, and **¼ cup milk or water** until well combined. Add **biscuit mix**; whisk until no dry flour remains (there will be lumps).



2. Prep sausage & hash

Trim **scallions**; thinly slice.

Halve **pepper**; discard stem and seeds. Cut into ½-inch pieces. On a parchment-lined rimmed baking sheet, toss **peppers and potatoes** with **2 tablespoons oil**, **half of the granulated garlic**, and **salt and pepper** to taste. Bake on lower oven rack, 10 minutes.

Form **sausage** into 2 (5-inch) patties.



5. Cook griddle cakes

Heat a medium nonstick skillet over medium-low. Pour in about **¼ cup batter** at a time (do not overcrowd pan). Cook until edges look dry and bubbles form on top, about 2 minutes (reduce heat if browning too quickly). Flip and cook, 1-2 minutes more. Transfer to a plate.

Evenly brush 1 side of **griddle cakes** with **all of the maple syrup**; set aside to soak.



3. Bake sausage & hash

Push **hash** to one side and place **sausage** on the other. Bake on lower oven rack until sausage is cooked through and browned underneath, **potatoes** are browned and crisp, and **peppers** are tender, 15-20 minutes.

Flip sausage. Sprinkle **half of the cheese** over sausage and **remaining cheese** over hash. Bake until cheese is melted, about 2 minutes.






6. Cook eggs & serve

In same skillet, heat **1 tablespoon butter** over medium. Add **half of the eggs**; swirl and cook until set, 1-2 minutes. Transfer to a cutting board. Fold into thirds to form a rectangle, then into thirds again to form a square. Repeat with remaining eggs.

Sandwich **sausage and eggs** between **griddle cakes** with maple side facing inward. Sprinkle **scallions** over **hash**. 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**