

# DINNERLY



## Sausage & Mashed Potatoes with Gravy



20-30min



2 Servings

We've made a simplified take on bangers and mash that includes sweet Italian sausage links. And since we were taking inspo from across the pond, we combined worked in one more of our favorites—mushy peas—by cooking the peas along with the spuds, and then lightly mashing it all up together. And what would roasted sausages and creamy mash be without a drizzle of delicious gravy? We've got you covered!

### WHAT WE SEND

- 1 russet potato
- 5 oz peas
- ½ lb pkg uncased sweet Italian pork sausage
- ¼ oz cornstarch
- 1 pkt chicken broth concentrate
- 1 oz sour cream <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

### TOOLS

- medium saucepan
- medium skillet

### ALLERGENS

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

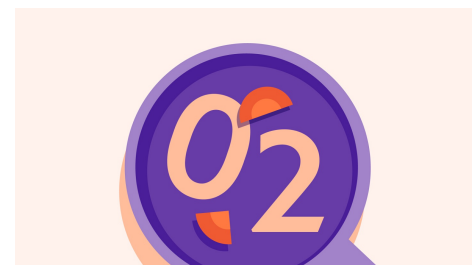
### NUTRITION PER SERVING

Calories 670kcal, Fat 27g, Carbs 54g, Protein 50g



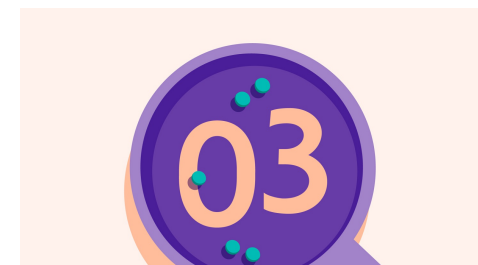
#### 1. Cook potatoes & peas

Peel **potato** and cut into 1-inch pieces. Place in a medium saucepan with **2 teaspoons salt** and cover with **1-inch of water**. Place lid on saucepan and bring to a boil. Reduce heat to medium, and cook until tender when pierced, about 10 minutes. Add **peas**; cook 1 minute. Reserve **2 tablespoons cooking water**. Drain potatoes and return to saucepan off heat.



#### 2. Cook sausages

Meanwhile, prick **sausages** all over with a fork. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add sausages and cook, turning occasionally, until browned all over but not cooked through, 6–8 minutes. Transfer to a plate, cover, and set aside until step 4.



#### 3. Start gravy

Finely chop **2 large garlic cloves**. Add **1 teaspoon oil** to same skillet over medium-high. Add garlic and cook until fragrant, about 30 seconds. Add **2 teaspoons cornstarch** to skillet and cook until toasted, about 1 minute. Stir in **chicken broth concentrate** and **1 cup water**; bring to a boil.



#### 4. Finish gravy

Return **sausages and any juices** back to skillet with gravy. Reduce heat to medium and simmer, covered, until sauce is slightly thickened to ¾ cup and sausages are cooked through, 5–7 minutes; season to taste with **salt** and **pepper**. Keep covered until ready to serve.



#### 5. Finish potatoes & serve

Meanwhile, heat saucepan of **potatoes** over medium, and cook, stirring frequently and lightly mashing with a spoon, until pale, dry and warm, about 1 minute. Stir in **reserved cooking water, sour cream**, and season to taste with **salt** and **pepper**. Serve **mashed potatoes** topped with **sausages** and some of the **gravy**. Serve **remaining gravy** alongside. Enjoy!



#### 6. Make it picky eater proof

We like to simplify as much as possible, but we get it, some people prefer not to mix up their food! If you have a picky eater at home, serve the sausages alongside the mash and cook the peas separately. Serve the gravy on the side for those who wish to partake!