



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 along with onions and peppers before we stir in fire-roasted green chiles and cheddar-jack cheese. A cornbread batter studded with corn kernels and fresh scallions tops the savory filling and bakes to golden brown. Sunny eggs and melted cheese cap off this special breakfast that will make you rise and shine.

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!