



## Sausage & Potato Breakfast Bake

with Cheddar & Peppers



30-40min



2 Servings

We've heard breakfast is the most important meal of the day, but we never play favorites when it comes to mealtime. We combine sausage, bell peppers, potatoes, and fresh cilantro with a creamy mascarpone-egg bake. It's topped with cheese and finished under the broiler until melted and golden-brown. This breakfast bake is sure to put pep in your morning step. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 wedge)

## What we send

- 2 potatoes
- 1 bell pepper
- 1 bunch scallions
- 3¾ oz mozzarella <sup>2</sup>
- ¼ oz fresh cilantro
- 3 oz mascarpone <sup>2</sup>
- ½ lb pkg country-style sausage
- 2 oz shredded cheddar-jack blend <sup>2</sup>

## What you need

- kosher salt & ground pepper
- 4 large eggs <sup>1</sup>
- olive oil

## Tools

- medium saucepan
- box grater
- medium ovenproof skillet (preferably cast-iron)

## Allergens

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

## Nutrition per serving

Calories 570kcal, Fat 39g, Carbs 27g, Protein 32g



### 1. Par-cook potatoes

Scrub **potatoes**, then cut into ½-inch pieces. Place in a medium saucepan along with **1 tablespoon salt**. Add enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until just tender when pierced with a fork, about 4 minutes (potatoes will continue to cook in step 5). Drain potatoes, pat dry, and set aside until step 4.



### 4. Cook sausage

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over high. Add **sausage** and **peppers** to skillet; season with **salt** and **pepper**. Cook, breaking up meat into large pieces with a spoon, until sausage is cooked through and peppers are tender, about 4 minutes. Add **potatoes** and **1 tablespoon oil** to skillet, gently stirring to combine.



### 2. Prep ingredients

Meanwhile, preheat broiler with a rack in the top position. Halve **pepper**, remove stem and seeds, and cut into ½-inch pieces. Trim **scallions**, then thinly slice. Coarsely grate **mozzarella** on the large holes of a box grater. Coarsely chop **cilantro leaves and stems** together.



### 5. Add eggs & cook

Stir **scallions**, **cilantro**, and **half each of the mozzarella and cheddar** into skillet. Reduce heat to medium, then pour **egg mixture** over top. Sprinkle with **remaining cheeses**. Cook until **egg** begins to set around the edges, about 2 minutes. Cover, reduce heat to low, and cook until **egg** is nearly set, about 3 minutes. Remove skillet from heat.



### 3. Mix mascarpone & eggs

In a medium bowl, whisk **mascarpone** and **2 large eggs** until mostly combined, then add **2 more large eggs**, whisking until smooth. Season with **¼ teaspoon salt** and **a few grinds of pepper**.



### 6. Bake & serve

Carefully, tilt skillet to spread **any uncooked egg** into an even layer over the top. Broil skillet on top oven rack until **sausage egg bake** is puffed and golden-brown in spots, about 5 minutes (watch closely as broilers vary). Let stand for 10 minutes, then cut into wedges to serve. Enjoy!