MARLEY SPOON



Sausage, Egg & Cheese Sandwich

with Harissa-Tomato Jam





Up your brekkie routine with an egg sandwich that's sure to rival your favorite restaurant. We've made this easy as can be thanks to a 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. There's no better way to start the day!

What we send

- 1 oz fresh ginger
- 14½ oz can 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 brioche buns ^{2,1,4}
- ¼ oz fresh cilantro
- 2 oz shredded cheddar-iack 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 28q, Carbs 113g, Protein 44g



1. Prep tomato jam

Set **2 tablespoons butter** out to soften. Peel and finely grate 1/2 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

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.



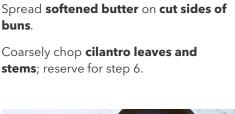
stems; reserve for step 6.

3. Prep ingredients



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).



While **jam** is simmering, in a small bowl,

whisk to combine 2 large eggs and a

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

pinch each of salt and pepper.



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!