

# DINNERLY



## Cheesy Sausage & Pepper Burger with Roasted Zucchini



20-30min



2 Servings

Sausage and peppers is a fairly perfect meal. Juicy Italian pork sausage combined with the sweetness of bell peppers = a genius invention. We went ahead and improved on the genius by making it even quicker to cook and tidier to eat—as a patty with toppings sandwiched in a burger bun. Roasted zucchini on the side keeps it healthy(ish). We've got you covered!

### WHAT WE SEND

- 1 zucchini
- 4 oz roasted red peppers
- ½ lb pkg uncased sweet Italian pork sausage
- 2 potato buns <sup>1,2,3</sup>
- 2 oz shredded fontina <sup>1</sup>

### WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- red wine vinegar

### TOOLS

- microplane or grater
- rimmed baking sheet
- large nonstick skillet

### ALLERGENS

Milk (1), Sesame (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 640kcal, Fat 38g, Carbs 35g, Protein 42g



#### 1. Prep ingredients

Preheat broiler with a rack in the top position.

Trim ends from **zucchini**, then slice on an angle into 1-inch pieces. Pat **peppers** dry. Finely grate **¼ teaspoon garlic** into a small bowl.

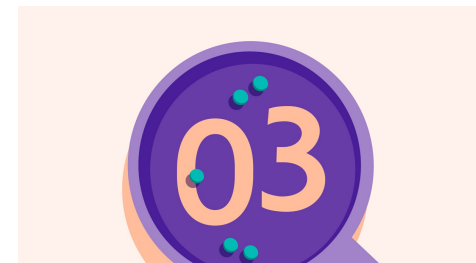
Shape **sausage** into 2 (5-inch) patties.



#### 2. Roast zucchini

On a rimmed baking sheet, toss **zucchini** with **1 tablespoon oil**; season with **salt** and **several grinds of pepper**.

Broil on top oven rack, occasionally rotating sheet to prevent scorching, until zucchini is lightly charred on one side and just tender, about 5 minutes (watch closely as broilers vary).



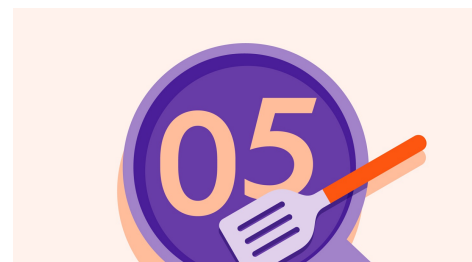
#### 3. Toast buns

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **buns**, cut-side down, and toast over medium-high until lightly browned, 1–2 minutes (watch closely). Remove buns and set aside.



#### 4. Cook burgers

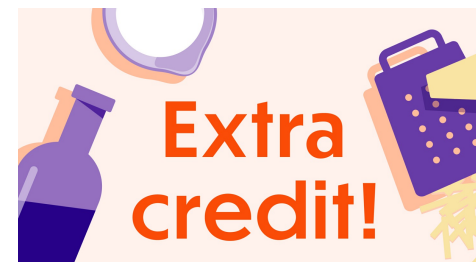
Add **sausage patties** to same skillet. Cook until well browned on the bottom, about 3 minutes. Flip, then top with **cheese** and **peppers**. Cover skillet and cook until sausage is cooked through and cheese is melted, 2–3 minutes more.



#### 5. Make vinaigrette & serve

To bowl with **grated garlic**, whisk in **1 tablespoon vinegar** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Drizzle **some of the vinaigrette** over **zucchini**.

Serve **sausage and pepper burgers** with **roasted zucchini** and **remaining vinaigrette** for dipping. Enjoy!



#### 6. Take it to the next level

Want even more sausage and pepper feels? Make a quick marinara sauce for drizzling over top of these burgers.