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## Merguez Wraps

with Pickled Cabbage, Yogurt & Tahini



20-30min



2 Servings

Sausages are a great way to get a flavorful meal on the table faster than you can say sauseech. Spiced lamb merguez sausages get topped with tender pickled cabbage and a smooth tahini dressing. For a special wrap we used Hot Bread Kitchen's hand stretched M'smen, a flaky Moroccan flatbread. Warmed up a little, it has a delicious buttery flavor. Cook, relax, and enjoy!

## What we send

- red cabbage
- merguez sausage
- distilled white vinegar
- lemon
- fresh mint
- fresh cilantro

## What you need

- coarse salt
- freshly ground black pepper
- olive oil
- sugar

## Tools

- large skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 810.0kcal, Fat 35.6g, Proteins 38.9g, Carbs 76.0g



### 1. Prep cabbage

Trim core from cabbage and discard. Slice cabbage as thinly as possible.



### 2. Pickle cabbage

Heat 1 tablespoon oil in a large skillet over medium-high. Add cabbage and  $\frac{1}{4}$  cup water and cook, tossing, until softened, about 2 minutes. Add vinegar, 1 tablespoon sugar, and 1 teaspoon salt and cook until liquid is almost completely absorbed, about 4 minutes. Transfer cabbage to a bowl and wipe out skillet.



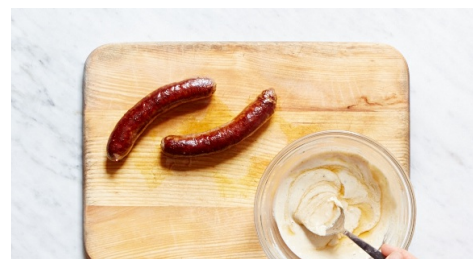
### 3. Make yogurt sauce

Halve lemon and squeeze half into a small bowl. Add yogurt, season with salt and pepper, and whisk until smooth. Add 3 tablespoons water and whisk until pourable but not runny, adding another tablespoon water if mixture still seems thick.



### 4. Make tahini sauce

Whisk tahini, remaining half of lemon juice, and  $\frac{1}{4}$  cup water in a separate small bowl; season with salt and pepper.



### 5. Cook merguez

Heat 1 tablespoon oil in same skillet you used for the cabbage over medium-high. Add merguez and cook, turning occasionally, until cooked through and nicely browned, 6-8 minutes. Pour off any fat into tahini sauce and whisk to combine.



### 6. Warm M'smen

Preheat broiler. Place M'smen directly on rack and broil just until warmed through, 1 minute. Pick mint and cilantro leaves from stems. Split merguez lengthwise if desired and build wraps with pickled cabbage, yogurt and tahini sauces, and herbs. Enjoy!