

MARLEY SPOON



Grilled Sausage Parm Burger

with Chopped Italian Salad



20-30min



2 Servings

If you don't have a grill or grill pan, preheat broiler with the top rack 6 inches from the heat source. Add sausage patties to a rimmed baking sheet and broil on top rack until browned and cooked through, 3-4 minutes per side. Top the sausage patties with 1 tablespoon of the sauce and cheese; add rolls to the baking sheet. Broil until cheese is melted and rolls are toasted, about 2 minutes (watch closely as broilers vary).

What we send

- ½ lb pkg uncased sweet Italian pork sausage
- garlic (use 2 large cloves)
- tomato paste (use 2 Tbsp)
- ¾ oz piece Parmesan ¹
- 1½ oz pepperoncini
- 1 plum tomato
- 1 romaine heart
- 2 ciabatta rolls ²
- 1 pkg mozzarella (use half) ¹

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

Tools

- grill or grill pan
- small saucepan
- box grater

Allergens

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

Nutrition per serving

Calories 790kcal, Fat 43g, Carbs 57g, Protein 48g



1. Prep sausage patties

Light a grill to medium-high, if using. Using slightly moistened hands, form **sausage** into 2 (4-inch) patties. Brush all over with **oil**.



2. Make tomato sauce

Finely chop **1½ teaspoons garlic**. In a small saucepan, heat **1 tablespoon oil** over medium. Add **1 teaspoon of the chopped garlic** and **2 tablespoons tomato paste**; cook, stirring until fragrant, 1-2 minutes. Add **⅓ cup water** and bring to a boil. Reduce heat to low; simmer until reduced to ½ cup, about 1 minute. Season to taste with **salt** and **pepper**.



3. Prep salad

Coarsely grate **Parmesan** on the large holes of a box grater. Thinly slice **pepperoncini**, discarding stems. Cut **tomato** into thin wedges. Cut **romaine** into ½-inch ribbons, discarding stem end. In a medium bowl, whisk **remaining chopped garlic**, **1 tablespoon vinegar**, **2 tablespoons oil**, and a **pinch each of salt and pepper**. Add **tomatoes** and **pepperoncini**. Let sit until step 6.



4. Prep rolls & mozzarella

Split **ciabatta rolls** horizontally, if necessary, then brush cut sides lightly with **oil**. Thinly slice **half of the mozzarella** (save rest for own use).



5. Grill bread & sausage

Heat a grill pan over medium-high, if using. Add **ciabatta** to grill or grill pan and cook, turning once or twice, until toasted, 1-3 minutes (watch closely). Transfer to plates. Add **sausage patties** to grill or grill pan and cook, turning occasionally, until charred in spots and cooked through, 8-12 minutes.



6. Finish & serve

Spread **1 tablespoon of the tomato sauce** over each **patty**; top with **mozzarella**. Cover grill until melted, 2 minutes. Spoon more sauce on bottom of **ciabatta**; top with patties. To the bowl with **tomatoes**, add **romaine** and **Parmesan**, and toss to combine. Season with **salt** and **pepper**. Serve **salad** alongside **sausage Parm**, with **remaining sauce** for dipping. Enjoy!