**BREAKFAST**

Pigs in a Blanket
with red bell pepper, spinach, and egg scramble

**IN YOUR BOX**
- 8 fl. oz. Liquid Egg
- 2 Green Onions
- 1 Red Bell Pepper
- 3 oz. Spinach
- 1 ¼ cup Pancake Mix
- 6 Breakfast Sausage Links
- .9 oz. Butter
- 1.4 fl. oz. Breakfast Syrup

**IN YOUR KITCHEN**
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Mixing Bowl
- Large Non-Stick Pan

**NUTRITION per serving**
- 56g carbohydrates
- 32g fat
- 30g protein
- 1390mg sodium
- shellfish-free, nut-free

**Calories** 631
**Prep & Cook Time** 25-35 min.
**Cook Within** 6 days
**Difficulty** Intermediate
**Spice Level** Not Spicy

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FROM THE CHEF

Covering cooked pancakes with a paper towel keeps them warm and pliable so they can cradle sausages.

Did you know...
What makes these sausages breakfast-y? The mixture of black pepper, sage, and thyme lend them their distinctive flavor.

BEFORE YOU COOK

■ Take a minute to read through the recipe before you start—we promise it will be time well spent!
■ Preheat oven to 425 degrees
■ Thoroughly rinse produce and pat dry
■ Prepare a baking sheet with foil and cooking spray
■ Separation is natural when shipping liquid eggs. Shake well before using.

WHILE YOU COOK

■ Salt refers to kosher salt in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
■ If cooking spray instantly smokes when sprayed into pan, the pan is too hot. Allow pan to cool 2-3 minutes and wipe clean before making pancakes.
■ Heads up! Green onion is used twice in this recipe. White portions are added to egg scramble and green portions are used for garnish.

Prepare the Ingredients

Trim and thinly slice green onions on an angle, keeping white and green portions separate. Stem, seed, and slice red bell pepper into ¼” dice. Coarsely chop spinach. Place pancake mix and ¾ cup water in a medium mixing bowl and stir to combine. Avoid over-mixing batter; a few stray lumps of flour are okay. Over-mixing develops gluten, making pancakes chewy instead of light and fluffy.

Cook the Sausages

Place sausages on prepared baking sheet and bake 10 minutes. Flip onto second side and bake until sausages reach a minimum internal temperature of 165 degrees, 5-6 minutes. While sausages cook, make pancakes.

Make the Egg Scramble

Return pan used for pancakes to medium heat. Add butter, bell pepper, and white portions of green onion to hot pan. Cook, stirring occasionally, or until slightly charred, 5 minutes. Add spinach and cook until just wilted, 30 seconds. Add eggs and cook, stirring occasionally, until eggs are no longer runny, 2-3 minutes. Season with ½ tsp. salt and a pinch of pepper.

Make the Pancakes

Heat a large non-stick pan over medium-low heat. Coat pan with cooking spray (if cooking spray smokes, allow pan to cool 2-3 minutes). Working in batches, cook three silver dollar-sized pancakes, 3-4” in diameter, until golden brown, 1-2 minutes. There will be six pancakes in total. Stack cooked pancakes and wrap with a paper towel to keep warm. Wipe pan clean.

Assemble the Pigs in a Blanket

Lay pancakes on a clean surface. Place a cooked sausage in each pancake and fold similar to a taco.

Plate the Dish

Serve eggs on a plate. Add three pigs in a blanket and serve with syrup. Garnish eggs with green portions of green onion.

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