



## Vinegar-Glazed Sausage

with Grilled Peppers & Garlic Bread



20-30min



4 Servings

Sausage and peppers get a flashy upgrade with grilled scallions, garlicky bread, and tender baby spinach. After the Parmesan-laden sausage patties are grilled to crispy perfection, they get a splash of a sticky, spicy-sweet balsamic glaze that doubles as a dressing for the spinach and veggies. Cook, relax, and enjoy! "



## What we send

- sweet Italian sausage
- golden balsamic vinegar
- garlic
- scallions
- red bell peppers
- Parmesan <sup>7</sup>
- baby spinach
- sambal oelek <sup>17</sup>
- whole wheat mini rolls <sup>1</sup>

## What you need

- coarse kosher salt
- olive oil
- sugar

## Tools

- box grater
- 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

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 486kcal, Fat 18g, Carbs 41g, Proteins 36g



### 1. Make glaze

In a small skillet, combine **all of the balsamic and chili sauce, 1 tablespoon sugar**, and **½ teaspoon salt**, and bring to a boil. Reduce heat and simmer over low until slightly syrupy and reduced to ¼ cup, about 6 minutes (watch closely). Transfer **glaze** to a small heatproof cup or bowl.



### 4. Grill vegetables

Add **peppers** to grill, cover (use an inverted baking sheet if using a grill pan) and cook over medium-high, turning, until lightly charred and crisp-tender, about 7 minutes. Move peppers to the side, add **scallions** and grill, turning until scallions are lightly charred and peppers are tender, about 3 minutes. Transfer to a plate and cover to keep warm.



### 2. Prep ingredients

Meanwhile, peel **1 large garlic clove**. Halve **peppers**, remove stems, cores and seeds, then cut each half in half to make 8 pieces total. Rub peppers and **scallions** lightly with **oil**.



### 5. Grill bread

Halve **rolls** and brush with **oil**. Grill, cut sides-down until charred in spots, about 3 minutes. Flip and grill until just toasted, about 2 minutes more. Rub cut sides with peeled **garlic clove** and sprinkle lightly with **salt**. Pile **spinach** on plates, drizzle with **oil**, and sprinkle with **salt**.



### 3. Prep sausage patties

If using a grill, light to high and **oil** the grates, or preheat a grill pan over high. Remove **sausage** from casing. Coarsely grate **Parmesan** on large holes of a box grater and knead into sausage meat. Using slightly moistened hands, form sausage into 4 thin patties, each about 5 inches in diameter. Brush lightly with **oil** on both sides.



### 6. Grill sausage & serve

Meanwhile, add **sausage patties** to grill and cook over medium, turning occasionally, until lightly charred and cooked through, 8-10 minutes. Brush sausage with **2/3 of the balsamic glaze** and cook, turning, until caramelized, about 2 minutes total. Top **spinach** with **sausage, vegetables**, and **garlic bread**, and drizzle with **remaining glaze**. Enjoy!