



CHEESY PORK SAUSAGE SLOPPY JOES

with Garlic Butter Buns and Potato Wedges

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Pork Sausage is fully cooked when internal temperature reaches 160 degrees.



Yukon Gold Potatoes *
(5 | 10)



Whole Peeled Tomatoes
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Potato Buns *
(1 | 2)
Contains eggs, milk, wheat



Pork Sausage Mix *
(1 | 2)



Dried Oregano
(1 | 2)



Shredded Mozzarella *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Butter
(2 TBSP | 4 TBSP)
Contains milk

Sugar
(1 tsp | 2 tsp)

Olive Oil
(2 tsp | 4 tsp)

Ketchup
(optional)



Obsessed with spicy food? If you've got some hot sauce on hand, drizzle a little over your finished Joes for a kick!



- 1.** Preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Place **whole peeled tomatoes** and their juices into a medium bowl; crush with your hands until broken up into pieces (**squeeze gently to avoid splatters**). Peel and finely chop **garlic**. Halve **buns**.



- 2.** Toss **potatoes** on a baking sheet with a **drizzle of olive oil, salt, and pepper**. Roast until browned and tender, 20-25 minutes.



- 3.** Meanwhile, heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Add **oregano** and **half the garlic** and cook, stirring, until fragrant, 30 seconds.



- 4.** Add **crushed tomatoes** and **1 tsp sugar (2 tsp for 4 servings)** to pan with **sausage**. Cook, stirring, until liquid has mostly evaporated and mixture is very thick, 4-5 minutes. Taste and season with **salt** and **pepper**. Remove pan from heat.



- 5.** Meanwhile, place **2 TBSP butter (4 TBSP for 4 servings)** and **remaining garlic** in a small microwave-safe bowl. Microwave until butter is melted, about 30 seconds; brush onto cut sides of **buns**. Place buns on a second baking sheet; sprinkle with **mozzarella**. Bake until cheese is melted and buns are golden, 4-6 minutes.



- 6.** Heat **sloppy joe mixture** over medium heat, if necessary, until warmed through. Divide between **buns**. Serve with **potato wedges** and, if you've got some on hand, **ketchup** on the side for dipping.

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