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SUPREME ITALIAN SAUSAGE BISCUIT SKILLET

with Bell Pepper, Marinara & Mozz

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated



Pork Sausage*
(1 | 2)



Buttermilk Biscuits*
(1 | 2)
Contains: Wheat



Marinara
(1 | 2)



Shredded Mozzarella*
(1 | 2)
Contains: Milk



Garlic
(2 Cloves | 4 Cloves)



Green Bell Pepper*
(1 | 2)



Yellow Onion
(1 | 1)

PREP IN **5 MIN** READY IN **35 MIN**

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 tsp | 2 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

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Worried about butter splattering in your microwave in step 2? (We've all been there.) Cover your bowl with a damp paper towel, then proceed without worry!

1.



Adjust rack to top position and preheat oven to 400 degrees. **Wash and dry produce.** Peel and finely chop **garlic**. Remove **biscuits** from packaging; quarter biscuits. Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **half the onion** (**whole onion for 4 servings**). Remove **sausage** from casing; discard casing.

2.



In a large microwave-safe bowl, add **garlic** and **2 TBSP butter** (**4 TBSP for 4 servings**); microwave until butter has melted and garlic is fragrant, 30 seconds. Toss **biscuits** in **garlic butter** to coat; season with **salt** and **pepper**.

3.



Heat a **drizzle of oil** in a medium, preferably ovenproof, pan (**use a large, preferably ovenproof, pan for 4 servings**) over medium-high heat. Add **bell pepper**; cook, stirring occasionally, until browned and tender, 4–5 minutes. Add **sausage** and **sliced onion**; season generously with **salt** and **pepper**. Cook, breaking up meat into pieces, until sausage is browned and cooked through and onion is softened, 4–6 minutes. Turn off heat.

4.



Transfer **sausage and veggie mixture** to bowl with **garlic butter biscuits**. Stir to combine, making sure biscuits are evenly dispersed. Transfer to pan used for sausage and spread out in an even layer. (**If your pan isn't ovenproof, transfer mixture to a baking dish.**) Bake until biscuits are puffed and golden brown, 15–18 minutes.

5.



Once **biscuits** are puffed and golden brown, remove pan from oven. Heat broiler to high. Spread **marinara sauce** over top, then sprinkle with **mozzarella**. Broil until cheese has melted, 2–3 minutes. (**Watch carefully to avoid burning. The broiler is a powerful tool!**) Let skillet cool slightly. Divide between plates or serve family-style, straight from the pan.

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

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