

## SMASHED FINGERLING POTATOES WITH SAUSAGE GRAVY

- 6 oz of Farmland® Original Pork Sausage Roll
- 1/4 cup Yellow onion, minced
- 2 Tbsp Unsalted butter
- 2 Tbsp All-purpose flour
- 1/4 cup Milk
- 2 cups Chicken stock
- 2 Tbsp Vegetable oil
- 1 lb Fingerling potatoes, cooked, smashed slightly
- 2 tsp Chives, chopped
- 2 cups Cheese curds
- 1/2 cup Pickled peppers

1. In medium sauté pan, cook sausage until rendered and well browned. Remove and reserve.
2. Add onions and cook for 5 minutes, or until translucent.
3. Add butter until melted and then whisk in flour. Cook for 1 minute, stirring constantly. Add milk and chicken stock, whisking thoroughly. Add in reserved sausage. Cook over medium heat until thickened, about 5 minutes. Add more liquid if necessary to thin. Season to taste.
4. Preheat the oven to 375 degrees F (190°C).
5. Heat vegetable oil in an over-safe skillet over high heat. Add smashed fingerling potatoes and cook until crispy and well browned, about 5 minutes per side.
6. Top potatoes with Sausage Gravy and cheese curds. Bake until warmed through and cheese is melted, about 15 minutes.
7. Garnish with chives and pickled peppers.

### ADDITIONAL INFORMATION

**Ingredients**

[1 lb Fingerling potatoes, cooked, smashed slightly](#), [1/2 cup Pickled peppers](#), [1/4 cup Milk](#), [1/4 cup Yellow onion, minced](#), [2 cups Cheese curds](#), [2 cups Chicken stock](#), [2 Tbsp All-purpose flour](#), [2 Tbsp Unsalted butter](#), [2 Tbsp Vegetable oil](#), [2 tsp Chives, chopped](#), [6 oz of Farmland® Original Pork Sausage Roll](#)

**Course**

[Breakfast](#), [Sides](#), [Starters](#)

**Cuisine**

[American](#)

**Serving Size**

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