

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

2