



Philly-Style Sausage Burgers

with Pickled Fennel Salad



30 minutes



2 Servings

We love this clever riff on the classic porchetta sandwich with broccoli rabe and provolone from DiNic's in Philly's Reading Terminal Market. We've replaced the sliced roast pork with sweet Italian sausage patties which have all the flavor without roasting for hours. Big bonus—all those crispy edges from pan-frying the sausage. The pickled fennel salad is a sweet-tart-crunchy counter to the rich burger. Cook, relax, and enjoy!

What we send

- 12oz sweet Italian sausage
- 1.7oz white wine vinegar
- 0.02oz crushed red pepper
- 4oz ciabatta rolls ¹
- 0.2oz large cloves garlic
- 8oz broccoli rabe
- 12oz fennel
- 1.5oz sliced provolone ²

What you need

- sugar
- coarse salt
- freshly ground black pepper
- olive oil

Tools

- colander
- large skillet

Read through the whole recipe before you start—we promise it's worth your while. 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. If there's any extra, use it for whatever you'd like!

Allergens

Wheat (1), Milk (2). May contain traces of other allergens.

Nutrition per serving

Calories 910kcal, Fat 45.0g, Proteins 47.8g, Carbs 73.6g



1. Prep ingredients

Preheat broiler with rack in top position. Trim top and bottom of fennel bulb and slice very thinly crosswise. Reserve feathery fronds and coarsely chop. Trim most of the stems from broccoli rabe and discard. Cut remainder crosswise into 2-inch pieces. Peel and thinly slice 1 garlic clove.



4. Toast ciabatta rolls

Split ciabatta rolls in half and lightly brush cut sides with oil. Broil directly on the rack, cut-sides up, until lightly toasted, 1-2 minutes (watch closely as broilers vary in intensity). Cut remaining garlic clove in half and rub gently on cut sides of toasted rolls.



2. Make fennel salad

In a small bowl, whisk vinegar with 1½ teaspoons sugar, and ¼ teaspoon each salt and pepper. Add fennel and toss to coat.



5. Make burgers

Form sausage into 2, ½-inch thick oval or round patties, (depending on shape of roll) and season lightly with salt. Heat 1 tablespoon oil in the skillet over medium-high. Add sausage and cook until browned and cooked through, about 4 minutes per side. Top with provolone, cover, and cook until melted, 1 minute more. Pour off most of the fat in the skillet.



3. Blanch broccoli rabe

Place broccoli rabe in a skillet with 2 cups water. Season lightly with salt and bring to a simmer. Cook until broccoli rabe is crisp-tender, about 3 minutes. Drain in a colander, pressing out excess water. Wipe out skillet.



6. Finish broccoli rabe

Add sliced garlic and ½ of the crushed red pepper (use less if desired) and cook until fragrant, 30 seconds. Add broccoli rabe, season with salt, and cook until heated through, about 2 minutes. Spoon broccoli rabe onto burgers. Add 1 tablespoon oil to fennel and toss to combine. Close sandwiches and serve with fennel salad, topped with fennel fronds. Enjoy!