



Turkey Sausage Waffle Sandwich with Blueberry Chutney

Yield: sandwich serves 1, chutney serves 4

Ingredients

2 each	#49310 Waffles
2 each	#49070 Turkey Sausage, sliced lengthwise
1	#600378 Egg White Patty
1 c	#608400 Blueberries
1/2	red onion, chopped
1	clove garlic, finely chopped
1/2	lemon, zested and juiced
1 T	agave nectar
1 tsp	ground ginger
1 tsp	ground cinnamon
	salt to taste

Preparation

- 1) Blueberry chutney: Heat sauté pan over medium heat, cook and stir onion and garlic 5-8 minutes. Stir in blueberries, cook 2-3 minutes. Add lemon zest, lemon juice, agave, ginger, cinnamon, and salt to blueberry mixture. Cook and stir until thickened, 10-15 minutes. Refrigerate at least 30 minutes.
- 2) Waffle sausage egg: pre-heat oven to 375° F. Place waffles in 2 inch hotel pan and cover, cook 8-10 minutes until warmed through.
- 3) Place sliced turkey sausage on sheet tray cook, until internal temperature reaches 165° F.
- 4) Place egg whites in hotel pan with 2 oz water, cook covered 6-8 minutes.
- 5) Assembly: waffle, blueberry chutney, egg, two sausage sliced, blueberry chutney top with waffle.