

Chicken, Chevre, Spinach, and Sundried Tomato Sausage with Blackberry Sage Oolong

This chicken sausage combines the lean protein of chicken breast with the creamy texture of chevre, the freshness of spinach, and the tangy flavor of sundried tomatoes. A touch of pork adds the necessary moisture to keep the sausage juicy. The addition of Blackberry Sage Oolong tea enhances the overall flavor profile.

PREP TIME: 20 minutes

TOTAL TIME: 35 minutes

COOK TIME: 15 minutes

1 lb ground chicken breast
1/4 lb ground pork
1/2 C crumbled chevre (goat cheese)
1 C fresh spinach, chopped
1/4 C sundried tomatoes, chopped
1 t salt
1/2 t black pepper

1/2 t garlic powder
1/2 t onion powder
1/4 t dried basil
1/4 t dried oregano
1/4 C brewed Blackberry Sage Oolong
tea, cooled

COMBINE INGREDIENTS: In a large bowl, mix together the ground chicken, ground pork, chevre, spinach, sundried tomatoes, and all the spices until well combined. Stir in the brewed Blackberry Sage Oolong tea.

SHAPE SAUSAGES: Form the mixture into patties or logs, depending on your preference.

COOK SAUSAGES: Heat a skillet over medium heat. Add the sausages and cook for about 7-8 minutes on each side, or until fully cooked through and golden brown.

SERVE: Enjoy these sausages on their own, in a sandwich, or with your favorite sides.