



# Bocconcini-and-Sausage Flatbreads

with Balsamic-Dressed Salad

Fast and Fresh

20 Minutes



Mild Italian Sausage, uncased  
250 g | 500 g



Sun-Dried Tomato Pesto  
¼ cup | ½ cup



Bocconcini Cheese  
100 g | 200 g



Parmesan Cheese, shredded  
¼ cup | ½ cup



Arugula and Spinach Mix  
56 g | 113 g



Red Grapes  
85 g | 170 g



Balsamic Vinegar  
1 tbsp | 2 tbsp



Flatbread  
2 | 4



Seed Blend  
28 g | 56 g



Red Onion  
¼ | ½



Garlic Salt  
½ tsp | 1 tsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, pepper, sugar, salt

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, parchment paper, whisk

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

1



### Cook sausage

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **sausage**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Season with **pepper** and **half the garlic salt** (use all for 4 ppl), then stir to combine.

2



### Prep flatbreads

- Meanwhile, arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **sun-dried tomato pesto** over **flatbreads**.
- Peel, then thinly slice one-quarter of the **onion** into rings or half-moons. (**NOTE:** Slice more or fewer rings or half-moons, as desired.)

3



### Assemble and bake

- Top **flatbreads** with **sausage**, then **some onions**.
- Sprinkle with **Parmesan**.
- Tear **bocconcini** over top.
- Bake **flatbreads** in the **middle** of the oven, until edges are golden-brown and **cheese** is melted, 6-8 min. (**NOTE:** For 4 ppl, bake in the bottom and top of the oven, rotating sheets halfway through.)

4



### Prep and make salad

- Meanwhile, halve **grapes**.
- Combine **vinegar**, 1 ½ **tbsp** (3 **tbsp**) **oil** and ¼ **tsp** (½ **tsp**) **sugar** in a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **remaining onions**, then toss to coat. Set aside to marinate.
- When **flatbreads** are almost done, add **arugula and spinach mix** and **grapes** to the bowl with **marinated onions**, then toss to combine.

5



### Finish and serve

- Halve **flatbreads**.
- Divide between plates.
- Serve **salad** alongside. Sprinkle **seed blend** over top of **salad**.

\*\* Cook to a minimum internal temperature of 74°C/165°F.