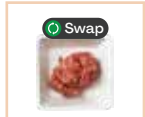




SuperQuick Open-Faced Speedy Sausage Sandos

with Mozzarella and Peppers

10 Minutes



Ground Turkey
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Mild Italian Sausage, uncased
250 g | 500 g



Mozzarella Cheese, shredded
¼ cup | 1 ½ cups



Sweet Bell Pepper
1 | 2



Roasted Pepper Pesto
¼ cup | ½ cup



Sandwich Bun
2 | 4



Baby Spinach
56 g | 113 g



Garlic Spread
2 tbsp | 4 tbsp



Caesar Dressing
2 tbsp | 4 tbsp



Croutons
28 g | 56 g

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, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, large bowl, large non-stick pan, measuring spoons

1



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Core, then cut **peppers** into ¼-inch strips.
- Spread **garlic spread** onto cut sides of buns. Transfer **buns** to a foil-lined baking sheet. Set aside.

2



Cook sausage topping

🔄 Swap | **Ground Turkey**

- Heat a large non-stick pan over medium-high. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **sausage** and **peppers**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.**
- Add **roasted pepper pesto**. Cook, stirring until **sausage** and **peppers** are coated, 1 min.

3



Assemble sausage sandos

- Top **cut sides of buns** with **sausage mixture**. Sprinkle **mozzarella** over top.
- Broil in the **middle** of the oven until **mozzarella** is golden-brown and melted, 2-3 min.

4



Finish and serve

- Add **spinach**, **croutons** and **Caesar dressing** to a large bowl. Season with **salt** and **pepper**, then toss to coat.
- Divide **salad** and **open-faced sausage sandos** between plates.

Measurements within steps **1 tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Cook turkey topping

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, prep and cook in the same way the recipe instructs you to prep and cook the **sausage****

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