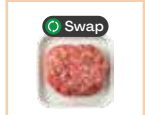




# Italian Sausage and Pesto Flatbreads

## with Balsamic-Dressed Garden Salad

Family Friendly 25-35 Minutes














Ground Beef  
250 g | 500 g

Customized Protein + Add Swap or \*2 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](http://www.hellofresh.ca)



-  Mild Italian Sausage, uncased  
250 g | 500 g
-  Garlic Powder  
1 tsp | 2 tsp
-  Yellow Onion, chopped  
56 g | 113 g
-  Basil Pesto  
¼ cup | ½ cup
-  Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups
-  Parmesan Cheese, shredded  
¼ cup | ½ cup
-  Flatbread  
2 | 4
-  Spring Mix  
56 g | 113 g
-  Tomato  
1 | 2
-  Croutons  
28 g | 56 g
-  Balsamic Glaze  
2 tbsp | 4 tbsp

**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 | Salt, pepper, oil

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

1



### Cook sausage and onions

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

🔄 Swap | Ground Beef

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **onions** and **sausage**.
- Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Season with **garlic powder**, **salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.

4



### Make vinaigrette

- Add **half the balsamic glaze** and **1 tbsp** (2 tbsp) **oil** to a large bowl.
- Season with **salt** and **pepper**, then whisk to combine.

2



### Prep flatbreads

- Meanwhile, halve **tomato** lengthwise. Thinly slice **half the tomato** into half-moons, then cut **remaining tomato** into ½-inch pieces.
- Arrange **flatbreads** on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets.)
- Spread **pesto** over **flatbreads**. (TIP: Skim off excess oil on top of pesto, if desired.)

5



### Make salad

- Add **remaining tomatoes**, **croutons** and **spring mix** to the large bowl with **vinaigrette**, then toss to coat.

3



### Assemble and bake flatbreads

- Sprinkle **half the mozzarella** over **flatbreads**, then top with **sausage-onion mixture**.
- Top with **sliced tomatoes**, then sprinkle with **Parmesan** and **remaining mozzarella**.
- Bake assembled **flatbreads** in the **bottom** of the oven, moving to the **top** of the oven halfway through, until edges are golden-brown, 8-10 min. (NOTE: For 4 ppl, bake in the bottom and top of the oven, rotating sheets halfway through.)

6



### Finish and serve

- Cut **flatbreads** in half.
- Divide **flatbreads** and **salad** between plates.
- Drizzle **remaining balsamic glaze** over **flatbreads**.

Measurements  
within steps

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

### 1 | Cook beef and onions

🔄 Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **sausage**\*\*

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