

15-Minute Dinner 15 Minutes

ℵ Customized Protein + Add 2 Double 🜔 Swap) or

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 🌑



Ground Turkey 250 g | 500 g



Mild Italian Sausage, uncased 250 g | 500 g

Artisan Bun

2 4

Beyond

Meat[®]

2 4



Mozzarella Cheese, shredded 3/4 cup | 1 1/2 cups Marinara Sauce 1/2 cup | 1 cup



Caesar Dressing 2 tbsp | 4 tbsp

Croutons 28 g | 56 g



30 g | 60 g

Ingredient quantities

Parmesan

Cheese, shredded 1/4 cup | 1/2 cup



Lettuce

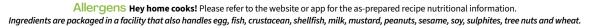
1 2

56 g | 113 g

2-serving 4-serving

Mixed Olives

Green Bell Pepper 1 2





Cooking utensils | Aluminum foil, 2 baking sheets, large bowl, measuring spoons



Prep veggies and patties

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

🔿 Swap | Ground Turkey

🚫 Swap 📔 Beyond Meat®

- Core, then cut **peppers** into 1/4-inch slices.
- Roll sausage into 6 (12) equal-sized meatballs, then press to flatten into ½-inch patties.



Broil sausage and pepeprs

- To a foil-lined baking sheet, add **peppers** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat.
- Add **patties** on top of **peppers**.
- Broil in the **middle** of the oven for 8-10 min, until **patties** are cooked through.



Toast buns

- When the **peppers** are done, halve **buns**. Arrange on another baking sheet, cut-sides up. Sprinkle **mozzarella cheese** over **tops of buns**.
- Spread 2 tbsp marinara sauce over bottom buns.
- Broil buns in the top of the oven for 4-5 min, until cheese melts. (TIP: Keep an eye on buns so they don't burn!)



For 6 servings

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.

1 | Prep veggies and patties

🔇 Swap | Ground Turkey

If you've opted to get **turkey**, prep and cook **turkey** in the same way the recipe instructs you to prep and cook the **sausage**.** Season **patties** with **salt** and **pepper**.

1 | Prep veggies and Beyond Meat® patties

🔇 Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, prep and cook the same way the recipe instructs you to prep and cook **sausage**.**



Toss salad

- Cut romaine lettuce into 1-inch pices.
- Drain, then roughly chop **olives**.
- To a large bowl, add lettuce, Caesar dressing, croutons, olives and Parmesan cheese. Season with pepper, then toss to combine.



Finish and serve

- Top bottom buns with patties, peppers and top buns.
- Divide **sammies** and **Caesar salad** between plates.
- Serve **any remaining marinara sauce** on the side for dipping.