



SuperQuick Italian Sausage Sammies with Caesar Salad

15-Minute Dinner 15 Minutes

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)



 Swap	 Swap
	
Ground Turkey 250 g 500 g	Beyond Meat® 2 4

	
Mild Italian Sausage, uncased 250 g 500 g	Artisan Bun 2 4

	
Mozzarella Cheese, shredded ¾ cup 1 ½ cups	Marinara Sauce ½ cup 1 cup

	
Caesar Dressing 2 tbsp 4 tbsp	Croutons 28 g 56 g

	
Parmesan Cheese, shredded ¼ cup ½ cup	Lettuce 1 2

	
Mixed Olives 30 g 60 g	Green Bell Pepper 1 2

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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Oil, salt, pepper

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

1



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 ¼-inch slices.
- Roll **sausage** into **6 (12) equal-sized meatballs**, then press to flatten into ½-inch **patties**.

4



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.

2



Broil sausage and peppers

- 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.

3



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!)

5



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.

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

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**.**

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