

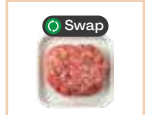


Italian Sausage and Pesto Flatbreads

with Balsamic-Dressed Garden Salad

Family Friendly

25-35 Minutes



Ground Beef
250 g | 500 g

↗ Custom Recipe

+ 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](https://www.hellofresh.ca)



Mild Italian Sausage, uncased
250 g | 500 g



Garlic Powder
1 tsp | 2 tsp



Yellow Onion
1/2 | 1



Basil Pesto
1/4 cup | 1/2 cup



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



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



Flatbreads
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 | Oil, salt, pepper

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

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.
- Meanwhile, peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces.
- 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



Finish prep

- 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 **remaining mozzarella** and **Parmesan**.
- 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 **sausage****

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



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