



# Fresh Mozza and Sausage Flatbreads

with Grape Balsamic Salad

Top-Rated Special

20-min



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### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Mild Italian Sausage, uncased



Double Mild Sausage, uncased



Fresh Mozzarella



Sun-Dried Tomato Pesto



Parmesan Cheese, shredded



Arugula and Spinach Mix



Red Grapes



Balsamic Vinegar



Flatbread



Seed Blend



Red Onion



Garlic Salt

HELLO FRESH MOZZARELLA

*Delicate and creamy, fresh mozzarella creates that cheese-pull we all love!*

## Start here

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

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Double Mild Sausage, uncased	500 g	1000 g
Fresh Mozzarella	125 g	250 g
Sun-Dried Tomato Pesto	¼ cup	½ cup
Parmesan Cheese, shredded	¼ cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Red Grapes	85 g	170 g
Balsamic Vinegar	1 tbsp	2 tbsp
Flatbread	2	4
Seed Blend	28 g	56 g
Red Onion	28 g	56 g
Garlic Salt	½ tsp	1 tsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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.



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### Cook sausage

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **sausage**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Season with **pepper** and **half the garlic salt** (use all for 4 ppl), then stir to combine.

If you've opted for **double sausage**, don't overcrowd the pan. Pan-fry the **patties** in batches, if needed!



### Prep and make salad

- Meanwhile, halve **grapes**.
- Combine **vinegar**, **1 ½ tbsp** (3 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** in a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- Add **remaining onions**, then toss to coat. Set aside to marinate.
- When **flatbreads** are almost done, add **arugula and spinach mix** and **grapes** to the bowl with **marinated onions**, then toss to combine.



### Prep flatbreads

- Meanwhile, arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **sun-dried tomato pesto** over **flatbreads**.
- Peel, then thinly slice **one-quarter of the onion** into rings or half-moons. (**NOTE:** Slice more or fewer onion rings, as desired.)



### Finish and serve

- Halve **flatbreads**.
- Divide between plates.
- Serve **salad** alongside. Sprinkle **seed blend** over top.

## Dinner Solved!



### Assemble and bake

- Top **flatbreads** with **sausage**, then **some onions**.
- Sprinkle with **Parmesan**.
- Tear **fresh mozzarella** over top.
- Bake **flatbreads** in the **middle** of the oven until **edges** are golden-brown and **cheese** is melted, 6-8 min. (**NOTE:** For 4 ppl, bake in the bottom and top of the oven, rotating sheets halfway through.)