

Fresh Mozza and Sausage Flatbreads

with Grape Balsamic Salad

Top-Rated Special

20-min



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Mild Italian Sausage,



Sun-Dried Tomato



Fresh Mozzarella





Parmesan Cheese,



shredded





Red Grapes



Balsamic Vinegar





Flatbread





Garlic Salt

Seed Blend



Start here

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

Measurements , 1 tbsp (2 tbsp), within steps

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	1/4 cup	½ cup
Parmesan Cheese, shredded	⅓ 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*	1/4 tsp	½ tsp
Oil*		

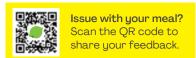
Salt and Pepper*

- * 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.





Cook sausage

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 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 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.)



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.)



Prep and make salad

- Meanwhile, halve grapes.
- Combine vinegar, 1 ½ tbsp (3 tbsp) oil and 1/4 tsp (1/2 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.



Finish and serve

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

Dinner Solved!