



Grilled Italian Sausage and Pepper Ciabattas

with Warm Marinara Dipper and Potato Wedges

Grill

35 Minutes



Mild Italian Sausage, uncased



Italian Breadcrumbs



Garlic Powder



Sweet Bell Pepper



Yellow Onion



Marinara Sauce



Parmesan Cheese, shredded



Ciabatta Roll



Russet Potato



Basil



Italian Seasoning



Baby Spinach

HELLO ITALIAN SAUSAGE

This delicious pork sausage mix is seasoned with fennel!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

2 Baking sheets, measuring spoons, large bowl, small pot, large non-stick pan

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Italian Breadcrumbs	¼ cup	½ cup
Garlic Powder	1 tsp	2 tsp
Sweet Bell Pepper	160 g	320 g
Yellow Onion	56 g	113 g
Marinara Sauce	½ cup	1 cup
Parmesan Cheese, shredded	¼ cup	½ cup
Ciabatta Roll	2	4
Russet Potato	460 g	920 g
Basil	7 g	7 g
Italian Seasoning	½ tbsp	1 tbsp
Baby Spinach	28 g	56 g
Unsalted Butter*	1 tbsp	2 tbsp
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.

Contact

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Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the garlic powder**, **1 tsp Italian Seasoning** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil, 1 tsp Italian Seasoning and a quarter of garlic powder per sheet.) Season with **salt** and **pepper** to taste, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Warm marinara sauce

- Add **remaining marinara sauce**, **remaining garlic powder**, **1 tbsp butter**, **¼ tsp sugar** and **1 tbsp Parmesan** (dbl all for 4 ppl) to a small pot over medium-high heat.
- Cook, stirring occasionally, until **Parmesan** melts, 1-2 min.
- Remove the pot from heat. Cover to keep warm.



Prep

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl).
- Pick **basil leaves** from stems.
- Halve **ciabatta**. Arrange **ciabatta** on another unlined baking sheet.
- Add **sausage** and **breadcrumbs** to a large bowl. Season with **pepper** and **¼ tsp salt** (dbl for 4 ppl), then combine. Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl).



Grill patties

- Add **patties** to one side of the grill. Close lid and grill **patties**, flipping once, until cooked through, 3-4 min per side.**
- Meanwhile, drizzle **1 tbsp oil** (dbl for 4 ppl) over **cut sides of ciabatta**.
- After flipping **patties**, add **ciabatta** to the other side of the grill, cut-side down. Close lid and grill until toasted, 1-2 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers** and **onions**. Cook, stirring occasionally, until **veggies** soften slightly, 4-5 min.
- Add **half the remaining garlic powder**, then sprinkle with **½ tsp Italian Seasoning** (dbl for 4 ppl). Cook, stirring often, until fragrant, 30 sec. Remove the pan from heat.
- Add **2 tbsp marinara sauce** (dbl for 4 ppl), then stir to combine. Season with **salt** and **pepper**, to taste.
- Cover to keep warm.



Finish and serve

- Stack **veggies**, **remaining Parmesan**, **sausage patties**, **basil** and **spinach** on **bottom buns**. Close with **top buns**.
- Divide **ciabattas** and **potato wedges** between plates.
- Serve **warm marinara sauce** alongside for dipping.

Dinner Solved!