



Grilled Sausage Flatbreads

with Peppers

Grill

Optional Spice

30 Minutes



Mild Italian Sausage, uncased



Flatbread



Green Bell Pepper



Roma Tomato



Parsley



Tomato Sauce Base



Mozzarella Cheese, shredded



Balsamic Vinegar



Garlic Puree



Chili Flakes



Spring Mix

HELLO ITALIAN SAUSAGE

This delicious pork sausage mix is seasoned with fennel!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

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

Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|-------------------------------|----------|----------|
| Mild Italian Sausage, uncased | 250 g | 500 g |
| Flatbread | 2 | 4 |
| Green Bell Pepper | 200 g | 400 g |
| Roma Tomato | 80 g | 160 g |
| Parsley | 7 g | 7 g |
| Tomato Sauce Base | 4 tbsp | 8 tbsp |
| Mozzarella Cheese, shredded | ¾ cup | 1 ½ cups |
| Balsamic Vinegar | 1 tbsp | 2 tbsp |
| Garlic Puree | 1 tbsp | 2 tbsp |
| Chili Flakes 🌶️ | 1 tsp | 1 tsp |
| Spring Mix | 56 g | 113 g |
| Sugar* | 1 tsp | 2 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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Prep

- Core, then cut **pepper** into ¼-inch pieces.
- Cut **tomato** into ¼-inch pieces.
- Roughly chop **parsley**.
- Add **tomato sauce base, garlic puree** and ½ **tsp** (1 **tsp**) **sugar** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Assemble and finish flatbreads

- Evenly spread **tomato sauce mixture** over **flatbreads**.
- Top with **cheese** and **sausage-pepper mixture**.
- Carefully transfer **flatbreads** to the grill. Close lid, then reduce heat to low. Grill until **bottoms of flatbreads** are toasted and **cheese** is melted, 4-7 min. (**TIP:** Keep an eye on flatbreads so they don't burn!)
- Transfer **flatbreads** back to the baking sheet.
- Let stand for 2-3 min.



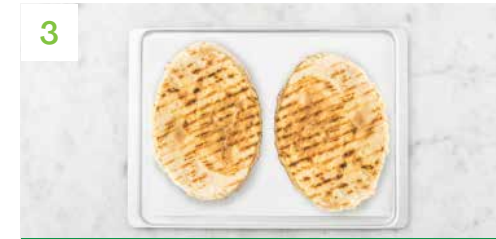
Cook sausage and peppers

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **sausage** and **half the peppers**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. **
- Season with **salt** and **pepper**.
- Transfer **sausage and peppers** to a medium bowl.
- Place **sausage mixture, tomato sauce mixture** and **cheese** on a tray for easy assembly by the grill! (**NOTE:** These are your toppings.)



Make salad

- When **flatbreads** are done, add **vinegar**, ½ **tsp** (1 **tsp**) **sugar** and 1 **tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes, spring mix** and **remaining peppers**. Toss to combine.



Grill flatbreads

- Bring **toppings, flatbreads** and an unlined baking sheet to the grill (use 2 baking sheets for 4 ppl).
- Arrange **flatbreads** on the grill. Grill on one side until toasted, 2-3 min.
- Transfer **flatbreads** to the baking sheet, grilled-side up.



Finish and serve

- Cut **flatbreads** into quarters.
- Divide **flatbreads** and **salad** between plates. Sprinkle **parsley** over top.
- Sprinkle **chili flakes** over top, if desired.

Dinner Solved!