



Italian Sausage and Pesto Flatbreads

with Balsamic-Dressed Garden Salad

Family Friendly 25-35 Minutes



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Mild Italian Sausage,
uncased



Garlic Powder



Yellow Onion



Basil Pesto



Mozzarella Cheese,
shredded



Parmesan Cheese,
shredded



Flatbread



Spring Mix



Roma Tomato



Mini Cucumber



Balsamic Glaze

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.

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
Garlic Powder	1 tsp	2 tsp
Yellow Onion	56 g	113 g
Basil Pesto	¼ cup	½ cup
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Parmesan Cheese, shredded	¼ cup	½ cup
Flatbread	2	4
Spring Mix	56 g	113 g
Roma Tomato	95 g	190 g
Mini Cucumber	66 g	132 g
Balsamic Glaze	2 tbsp	4 tbsp
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.



1 Cook sausage and onions

- 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 **sausage** and **onions** with **garlic powder, salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.



4 Finish prep

- Meanwhile, halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Add **half the balsamic glaze** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, to taste, 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, cucumbers** 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** and **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**.

Dinner Solved!



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