



# Sausage and Pepper Hoagie

with Marinara and Roasted Potatoes

30 Minutes



Mild Italian Sausage, uncased



Artisan Roll



Green Bell Pepper



Marinara Sauce



Yellow Potato



Mozzarella Cheese, shredded



Italian Seasoning



Garlic



Red Onion, sliced

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO HOAGIE!

*Diner slang for a submarine sandwich!*

## Start here

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

## Bust Out

2 Baking sheets, measuring spoons, aluminum foil, measuring cups, large non-stick pan, garlic press

## Ingredients

|                               | 2 Person | 4 Person |
|-------------------------------|----------|----------|
| Mild Italian Sausage, uncased | 250 g    | 500 g    |
| Artisan Roll                  | 2        | 4        |
| Green Bell Pepper             | 200 g    | 400 g    |
| Marinara Sauce                | ½ cup    | 1 cup    |
| Yellow Potato                 | 300 g    | 600 g    |
| Mozzarella Cheese, shredded   | ½ cup    | 1 cup    |
| Italian Seasoning             | 1 tbsp   | 2 tbsp   |
| Garlic                        | 6 g      | 12 g     |
| Red Onion, sliced             | 56 g     | 113 g    |
| Sugar*                        | ¼ tsp    | ½ tsp    |
| Oil*                          |          |          |
| Salt and Pepper*              |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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## Prep and roast potatoes

Quarter the **potatoes**. Toss with **1 tbsp oil** (dbl for 4 ppl) and **half the Italian seasoning** on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 21-23 min.



## Cook veggies

While the **potatoes** roast, core, then cut the **pepper** into ¼-inch strips. Peel, then grate or mince the **garlic**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **onions** and **peppers**. Cook, stirring often, until tender-crisp, 4-5 min. Season with **salt** and **pepper**. Transfer to a plate and cover the keep warm.



## Cook sausage

Add **½ tbsp oil** (dbl for 4 ppl), then the **sausage** to the same pan. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 3-5 min.\*\*



## Finish filling

Add the **garlic** and **remaining Italian seasoning** to the **sausage** in the pan. Cook until fragrant, 1-2 min. Add the **marinara**, **¼ cup water** and **¼ tsp sugar** (dbl both for 4 ppl). Reduce the heat to medium-low. Cook, until **sauce** coats the **sausage**, 1-2 min.



## Toast buns

Halve the **rolls**. Arrange on a foil-lined baking sheet, cut-side up. Divide the **sausage filling** over **half the rolls**, then top **remaining halves** with the **pepper mixture**. Sprinkle the **cheese** over top. Toast in the **top** of the oven until **rolls** are lightly golden and **cheese** has melted, 3-4 min. (**TIP:** Keep an eye on the rolls so they don't burn!) Sandwich **sausage and pepper topped halves** together.



## Finish and serve

Divide **hoagies** and **roasted potatoes** between plates.

## Dinner Solved!