



Sausage and Pepper Hoagies

with Marinara and Roasted Potatoes

Family Friendly 30 Minutes



Mild Italian Sausage, uncased



Artisan Bun



Russet Potato



Green Bell Pepper



Sweet Bell Pepper



Onion, sliced



Garlic Puree



Marinara Sauce



Mozzarella Cheese, shredded



Italian Seasoning

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

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

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Artisan Bun	2	4
Russet Potato	460 g	920 g
Green Bell Pepper	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Onion, sliced	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Marinara Sauce	½ cup	1 cup
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Italian Seasoning	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

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Prep and roast potatoes

Cut **potatoes** into 1-inch wedges. Add **potatoes**, **half the Italian Seasoning** and **1 tbsp oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Finish filling

Add **remaining Italian Seasoning** and **garlic puree** to the pan with **sausage**. Cook, stirring occasionally, until fragrant, 1-2 min. Add **marinara**, **¼ cup water** and **¼ tsp sugar** (dbl both for 4 ppl). Reduce heat to medium-low. Cook, stirring often, until combined, 1-2 min.



Cook veggies

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



Toast buns and assemble hoagies

Halve **buns**. Arrange on a foil-lined baking sheet, cut-side up. Sprinkle **cheese** over **top buns**. Toast in the **top** of the oven, until **buns** are golden-brown and **cheese** has melted, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!) Once **buns** are toasted, divide **sausage filling** then **peppers** between **bottom buns**. Close with **top buns**.



Cook sausage

Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **sausage**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 3-5 min.**



Finish and serve

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

Dinner Solved!