



Deluxe 'Pizza' Pasta with Cheesy Garlic Toast

Family Day Special 20 Minutes



Mild Italian Sausage,
uncased



Fresh Penne



Mushrooms



Green Bell Pepper



Crushed Tomatoes
with Garlic and Onion



Garlic Puree



Onion, chopped



Mozzarella Cheese,
shredded



Italian Seasoning



Parsley



Sub Roll



Parmesan Cheese,
shredded

HELLO DELUXE PIZZA

This classic Canadian pizza has pepperoni/sausage, green peppers, onions and mushrooms!

Start here

- Before starting, preheat the broiler to high.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Remove 3 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, aluminum foil, small bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Fresh Penne	227 g	454 g
Mushrooms	113 g	227 g
Green Bell Pepper	200 g	400 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Garlic Puree	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Italian Seasoning	1 tbsp	2 tbsp
Parsley	7 g	14 g
Sub Roll	2	4
Parmesan Cheese, shredded	½ cup	1 cup
Unsalted Butter*	3 tbsp	6 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.

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Prep and make garlic butter

Thinly slice **mushrooms**. Core, then cut **pepper** into ¼-inch slices. Roughly chop **parsley**. Add **3 tbsp room temperature butter** (dbl for 4 ppl), **half the garlic puree** and **half the parsley** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Cook sausage

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **sausage** and **mushrooms**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.**



Make sauce

Add **remaining garlic puree**, **onions**, **peppers** and **Italian Seasoning** to the pan with **sausage**. Season with **salt** and **pepper**. Cook, stirring frequently, until **peppers** soften slightly, 3-4 min. Stir in **crushed tomatoes**. Bring to a boil. Once boiling, reduce heat to medium-low. Season with **salt** and **pepper**, to taste. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min.



Cook penne

While **sauce** cooks, add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min. Drain and return **penne** to the same pot, off heat.



Make cheesy garlic toast

While **penne** cooks, halve **rolls**. Spread **garlic butter** over cut sides of **rolls**. Transfer to a foil-lined baking sheet. Sprinkle **Parmesan** over top. Broil in the **middle** of the oven until **Parmesan** is melted and **rolls** are golden-brown, 2-3 min. (**TIP**: Keep an eye on the rolls so they don't burn!)



Finish and serve

Add **sauce** to the pot with **penne**, then stir to combine. Divide **pasta** and **cheesy garlic toast** between plates. Sprinkle **mozzarella** and **remaining parsley** over **pasta**.

Dinner Solved!