

Fresh Mozza and Sausage Flatbreads

with Balsamic and Grape Salad

20-min









Mild Italian Sausage, uncased

Fresh Mozzarella

Basil



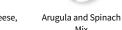


Sun-Dried Tomato





Parmesan Cheese, shredded





Red Grapes Balsamic Vinegar







Flatbread

Seed Blend

Red Onion, sliced



Garlic Salt

Start here

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

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, whisk, large non-stick pan

Ingredients

ingredients		
	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Fresh Mozzarella	125 g	250 g
Sun-Dried Tomato Pesto	1/4 cup	½ cup
Basil	7 g	7 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Red Grapes	85 g	170 g
Balsamic Vinegar	1 tbsp	2 tbsp
Flatbread	2	4
Seed Blend	28 g	28 g
Red Onion, sliced	56 g	113 g
Garlic Salt	½ tsp	1 tsp
Sugar*	1/4 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

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Cook sausage

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then sausage. Cook, breaking up sausage into smaller pieces, until no pink remains, 4-5 min.**
- Season with **pepper** and **half the garlic salt** (use all for 4 ppl), then stir to combine.



Prep flatbreads

- Meanwhile, arrange **flatbreads** on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets.)
- Spread pesto over flatbreads.



Assemble and bake

- Top flatbreads with sausage, then half the onions.
- Sprinkle with Parmesan.
- Tear fresh mozzarella over top.
- Bake **flatbreads** in the **middle** of the oven until edges are golden-brown and **cheese** is melted, 6-8 min. (NOTE: For 4 ppl, bake in the bottom and top of the oven, rotating sheets halfway through.)



Prep and make salad

- Meanwhile, halve grapes.
- Roughly tear basil.
- Combine vinegar, 1 ½ tbsp oil and ¼ tsp sugar (dbl both for 4 ppl) in a large bowl.
 Season with salt and pepper, to taste, then whisk to combine.
- Add remaining onions, then toss to coat.
 Set aside to marinate.
- When flatbreads are almost done, add arugula and spinach mix and grapes to the bowl with marinated onions, then toss to combine.



Finish and serve

- Halve flatbreads.
- Divide **flatbreads** between plates. Sprinkle **basil** over top.
- Serve **salad** alongside. Sprinkle **seed blend** over top.

Dinner Solved!