



Grilled Italian Sausage Cheeseburger

with Foil-Pouch Peppers and Arugula Salad

PRONTO 25 Minutes



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!



Mild Italian Sausage, uncased



Artisan Bun



Sweet Bell Pepper



Onion, sliced



Arugula and Spinach Mix



White Wine Vinegar



Cherry Tomatoes



Panko Breadcrumbs



Mozzarella Cheese, shredded



Marinara Sauce

HELLO ITALIAN SAUSAGE

Using Italian sausage for the patties ensures it will be packed full of flavour!

START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Bust Out

Medium Bowl, Measuring Spoons, Aluminum Foil, Large Bowl, Small Pot, Whisk

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Artisan Bun	2	4
Sweet Bell Pepper	160 g	320 g
Onion, sliced	56 g	113 g
Arugula and Spinach Mix	56 g	113 g
White Wine Vinegar	1 tbsp	2 tbsp
Cherry Tomatoes	113 g	227 g
Panko Breadcrumbs	¼ cup	½ cup
Mozzarella Cheese, shredded	¼ cup	½ cup
Marinara Sauce	½ cup	1 cup
Sugar*	1 ½ tsp	3 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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1. PREP

Halve **cherry tomatoes**. Core, then cut **peppers** into ¼-inch slices. Whisk together **vinegar**, ½ **tsp sugar** and **1 tbsp oil** (dbl both for 4ppl) in a large bowl. Set aside. Combine **sausage** and **breadcrumbs** in a medium bowl. Form **sausage mixture** into **two 4-inch wide burger patties** (4 patties for 4 ppl). Set aside. Halve **buns**.



4. WARM MARINARA

While **patties** cook, add **marinara** and **1 tsp sugar** (dbl for 4ppl) to a small pot with a heat-proof handle. Season with **pepper**. Place pot on grill, close lid and cook, stirring occasionally, until heated through, 5-6 min. Carefully remove pot from grill, cover and set aside. (**NOTE:** Pot handle will be very hot. Also, you can skip this step if you don't want to warm the sauce. Stir together the marinara and sugar in a small bowl instead.)



2. GRILL VEGGIES

Arrange **peppers** and **onions** on one side of a 18x12-inch piece of foil. Drizzle with **1 tbsp oil**. Season with **salt** and **pepper**. Fold foil in half over **veggie mixture** and pinch to seal pouch (**NOTE:** Make 2 pouches for 4ppl, using 1 tbsp oil per pouch). Place pouch on one side of grill and grill until tender, 12-14 min.



5. FINISH & SERVE

Carefully open foil pouch. Add **arugula-spinach mix** and **tomatoes** to the large bowl with **dressing**. Toss to combine. Spread **marinara** between **bun halves**. Top **bottom buns** with **patties** and **veggies**. Finish with **top buns**. Divide **burgers** and **salad** between plates.



3. GRILL BURGERS

Add **burger patties** to other side of grill and grill, flipping once, until cooked through, 5-6 min per side. ****** When **patties** are almost done, carefully sprinkle with **cheese**. Add **bun halves** to grill, cut side-down. Close lid and grill until **buns** are warmed through and **cheese** melts, 2-3 min. (**TIP:** Keep an eye on your buns so that they don't burn!)

Dinner Solved!