



Grilled Sausage Flatbreads with Basil

Grill

Optional Spice

30 Minutes



Mild Italian Sausage,
uncased



Flatbread



Green Bell Pepper



Baby Tomatoes



Arugula and Spinach
Mix



Basil



Tomato Sauce Base



Mozzarella Cheese,
shredded



Balsamic Vinegar



Garlic Puree



Chili Flakes

HELLO ITALIAN SAUSAGE

This delicious pork sausage mix is seasoned with fennel!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, slotted spoon, large bowl, small bowl, whisk, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|-------------------------------|----------|----------|
| Mild Italian Sausage, uncased | 250 g | 500 g |
| Flatbread | 2 | 4 |
| Green Bell Pepper | 200 g | 400 g |
| Baby Tomatoes | 113 g | 227 g |
| Arugula and Spinach Mix | 56 g | 113 g |
| Basil | 7 g | 7 g |
| Tomato Sauce Base | 2 tbsp | 4 tbsp |
| Mozzarella Cheese, shredded | ¾ cup | 1 ½ cups |
| Balsamic Vinegar | 1 tbsp | 2 tbsp |
| Garlic Puree | 1 tbsp | 2 tbsp |
| Chili Flakes 🌶️ | 1 tsp | 2 tsp |
| Sugar* | 1 tsp | 2 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 medium-high 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 **salt** and **pepper**. Using a slotted spoon, transfer **sausage** to a medium bowl.



Assemble and finish flatbreads

Evenly spread **tomato sauce mixture** across **flatbreads**. Top with **cheese**, **sausage** and **three-quarters of the peppers**. Carefully transfer **each flatbread** to the grill. Close lid, then reduce heat to low. Grill until bottoms of **flatbreads** are toasted and **cheese** melts, 6-8 min. Transfer **flatbreads** back to the baking sheet, then tear **basil leaves** over top. Let stand for 2-3 min.



Prep

Meanwhile, core, then cut **pepper** into ¼-inch pieces. Halve **tomatoes**. Strip **basil leaves** from stems. Add **tomato sauce base**, **garlic puree** and **½ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. (**TIP**: Add all toppings to a tray for easy assembly by the grill!)



Make salad

When **flatbreads** are done, add **vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **tomatoes**, **arugula and spinach mix** and **remaining peppers**. Toss to combine.



Grill flatbreads

Bring **toppings**, **flatbreads** and an unlined baking sheet to the grill (2 baking sheets for 4 ppl). Add **flatbreads** to the grill. Grill on one side until toasted, 2-3 min. Arrange **flatbreads** on the baking sheet, grilled-side up.



Finish and serve

Cut **flatbreads** into quarters. Divide **flatbreads** and **salad** between plates. Sprinkle **chili flakes** over top, if desired.

Dinner Solved!