



Grilled Sausage Flatbreads with Basil

Grill

Optional Spice

30 Minutes



Mild Italian Sausage, uncased



Flatbread



Green Bell Pepper



Roma Tomato



Basil



Tomato Sauce Base



Mozzarella Cheese, shredded



Balsamic Vinegar



Garlic Puree



Chili Flakes



Spring Mix

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
Roma Tomato	160 g	320 g
Basil	7 g	7 g
Tomato Sauce Base	4 tbsp	8 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
Spring Mix	56 g	113 g
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 **half the peppers**.
- Carefully transfer **flatbreads** to the grill. Close lid, then reduce heat to low. Grill until **bottoms of flatbreads** are toasted and **cheese** is melted, 6-8 min. (**TIP**: Keep an eye on flatbreads so they don't burn!)
- Transfer **flatbreads** back to the baking sheet, then tear **basil** over top.
- Let stand for 2-3 min.



Prep

- Meanwhile, core, then cut **pepper** into ¼-inch pieces.
- Cut **tomato** into ¼-inch pieces.
- 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**: Place all toppings on 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, spring 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).
- Arrange **flatbreads** on the grill. Grill on one side until toasted, 2-3 min.
- Transfer **flatbreads** to 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!