

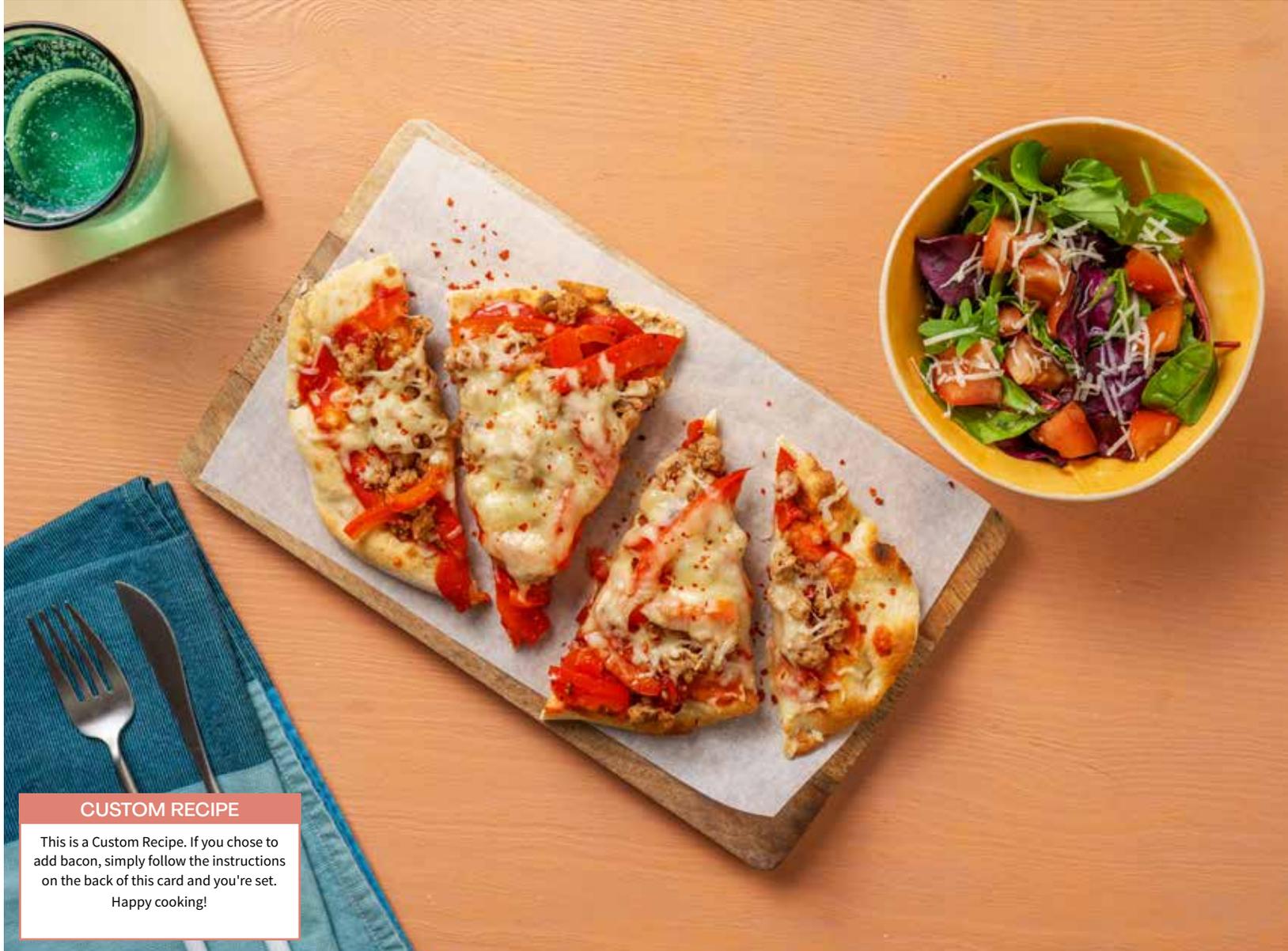


Italian Sausage Flatbread Pizzas

with Baby Greens Salad

Optional Spice

30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!



Mild Italian Sausage, uncased



Bacon



Sweet Bell Pepper



Mozzarella Cheese, shredded



Balsamic Vinegar



Chili Flakes



Spring Mix



Marinara Sauce



Parmesan Cheese, shredded



Roma Tomato



Flatbread



Garlic Salt



Italian Seasoning

HELLO ITALIAN SAUSAGE

This delicious pork sausage mix is seasoned with fennel!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, silicone brush, aluminum foil, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Bacon	100 g	200 g
Sweet Bell Pepper	160 g	320 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Balsamic Vinegar	1 tbsp	2 tbsp
Chili Flakes 🌶️	1 tsp	2 tsp
Spring Mix	56 g	113 g
Marinara Sauce	½ cup	1 cup
Parmesan Cheese, shredded	¼ cup	½ cup
Roma Tomato	80 g	160 g
Flatbread	2	4
Garlic Salt	1 tsp	2 tsp
Italian Seasoning	½ tbsp	1 tbsp
Sugar*	¼ 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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1 Prep

- Core, then cut **pepper** into ¼-inch slices.
- Cut **tomato** into ¼-inch pieces.

If you've opted to add **bacon**, cut **bacon** into ¼-inch strips.



2 Cook sausage and peppers

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **sausage, peppers, garlic salt** and **half the Italian Seasoning** (use all for 4 ppl). Cook, stirring and breaking up **sausage** into smaller pieces, until **peppers** are tender and **sausage** is cooked through, 6-8 min.**
- Carefully drain and discard excess fat.
- Season with **pepper**, to taste.

When the pan is hot, do not add oil. Add **bacon**** to the dry pan along with **sausage, peppers** and **seasoning**. Follow the rest of the instructions as written.



3 Broil flatbreads

- Meanwhile, arrange **flatbreads** on a foil-lined baking sheet. Brush with ½ **tbsp oil**. (**NOTE:** For 4 ppl, use 2 baking sheets, with ½ **tbsp oil** per sheet.)
- Broil **flatbreads** in the **bottom** of the oven until softened, 1-2 min. (**NOTE:** For 4 ppl, broil one sheet at a time.) (**TIP:** Keep an eye on flatbreads so they don't burn!)



4 Assemble and finish flatbread pizzas

- Evenly spread **marinara sauce** across **flatbreads**.
- Top with **sausage and pepper mixture**, then **mozzarella** and **half the Parmesan**.
- Broil in the **middle** of the oven until **cheese** melts, 2-3 min. (**NOTE:** For 4 ppl, broil one sheet at a time.) (**TIP:** Keep an eye on flatbread pizzas so they don't burn!)



5 Toss salad

- Meanwhile, whisk together **vinegar**, ¼ **tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**.
- Add **spring mix, tomatoes** and **remaining Parmesan**. Toss to combine.



6 Finish and serve

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

Dinner Solved!