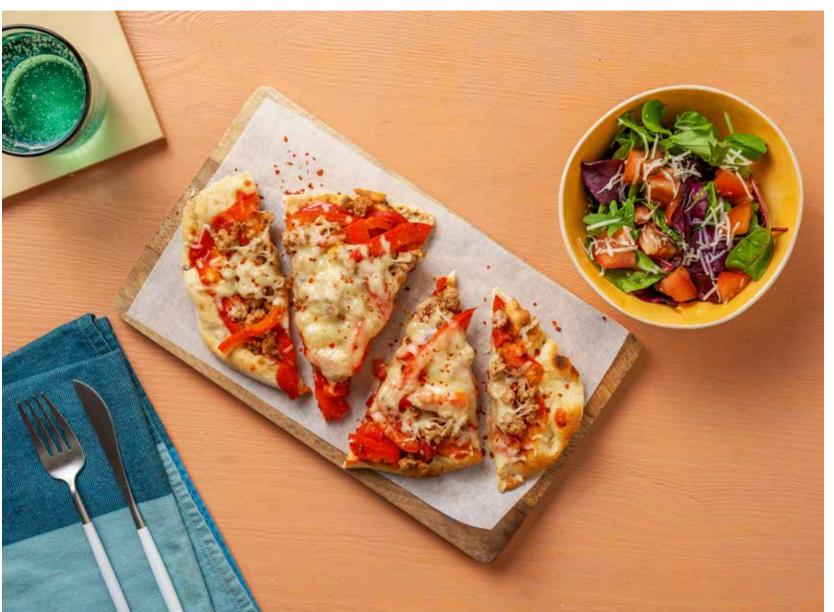


# Italian Sausage Naan Pizzas

with Baby Greens Salad

Family Friendly Optional Spice

30 Minutes







Mild Italian Sausage,

Sweet Bell Pepper





Mozzarella Cheese, shredded

**Balsamic Vinegar** 





Chili Flakes

Spring Mix



Marinara Sauce



Parmesan Cheese, shredded



Roma Tomato





Garlic Salt



**Italian Seasoning** 

# 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

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	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 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	1/4 cup	½ cup
Roma Tomato	80 g	160 g
Naan	2	4
Garlic Salt	1 tsp	2 tsp
Italian Seasoning	½ tbsp	1 tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		

Salt and Pepper\*

## **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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## Prep

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



# Cook sausage and peppers

- Heat a large non-stick pan over mediumhigh 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.



## **Broil** naan

- Meanwhile, arrange naan 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 **naan** 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 naan so they don't burn!)



# Assemble and finish naan pizzas

- Evenly spread marinara sauce across naan.
- 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 naan pizzas so they don't burn!)



## 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.



## Finish and serve

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

# **Dinner Solved!**

<sup>\*</sup> Pantry items

<sup>\*\*</sup> Cook to a minimum internal temperature of 74°C/165°F.