



# Italian Sausage Naan Pizzas

with Baby Greens Salad

Family Friendly

Optional Spice

30 Minutes



Mild Italian Sausage,  
uncased



Sweet Bell Pepper



Mozzarella Cheese,  
shredded



Balsamic Vinegar



Chili Flakes



Spring Mix



Marinara Sauce



Parmesan Cheese,  
shredded



Roma Tomato



Naan



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
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
Naan	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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### 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 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.



### 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!