



Italian Sausage Tortilla Involтини

with Spinach Salad

PRONTO 35 Minutes



Mild Italian Sausage, uncased



Shallot



Sweet Bell Pepper



Tomato Passata



Garlic



Flour Tortillas



Oregano



Baby Spinach



Mozzarella Cheese, shredded



Red Wine Vinegar



Vegetable Broth Concentrate



Chili Flakes

HELLO INVOLTINI

An Italian word describing "a delicious filling wrapped in an outer layer"

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Heat Guide for Step 2:

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust Out

Garlic Press, Large Pot, Measuring Spoons, Whisk, 8x8-Inch Baking Dish, Medium Bowl, Measuring Cups

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Shallot	50 g	100 g
Sweet Bell Pepper	160 g	320 g
Tomato Passata	1 box	2 box
Garlic	6 g	12 g
Flour Tortillas	6	12
Oregano	7 g	7 g
Baby Spinach	113 g	227 g
Mozzarella Cheese, shredded	½ cup	1 cup
Red Wine Vinegar	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
Chili Flakes 🌶️	1 tsp	1 tsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Core, then cut **pepper** into thin strips. Roughly chop **1 tbsp oregano leaves** (dbl for 4 ppl). Peel, then cut **shallot** into thin strips. Peel, then mince or grate **garlic**.



4. ASSEMBLE INVOLTINI

Add **half the spinach** to the pot with the **sausage mixture**. Cook, stirring often, until wilted, 1-2 min. Season with **salt and pepper**. Reserve **1 cup sausage mixture** (dbl for 4 ppl). On a clean work surface, arrange **tortillas**. Divide **remaining sausage mixture** between **tortillas**. Roll each up to close and place, seam-side down, in a lightly-oiled 8x8-inch baking dish (**NOTE**: Use a 9x13-inch baking dish for 4 ppl).



2. START FILLING

Heat a large pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots** and **half the peppers**. Cook, stirring occasionally, until softened, 2-3 min. Add **sausage, oregano, garlic** and **¼ tsp chili flakes**. (**NOTE**: Reference Heat Guide in Start Strong.) Cook, breaking up **sausage**, until no pink remains, 2-4 min.**



5. BROIL INVOLTINI

Top with **reserved sausage mixture**. Sprinkle over **cheese**. Broil in **middle** of oven, until **cheese** melts, 3-4 min.



3. FINISH FILLING & MARINATE PEPPERS

Add **passata** and **broth concentrate** to the **sausage mixture**. Reduce heat to medium-low. Simmer, stirring occasionally, until thickened, 10-12 min. Meanwhile, whisk together **vinegar, 1 tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a medium bowl. Add **remaining peppers**. Toss together.



6. FINISH AND SERVE

Add **remaining spinach** to the bowl with **peppers**. Toss to combine. Season with **salt and pepper**. Divide **involtini** and **salad** between plates.

Dinner Solved!