



Sausage and Pepper Hoagies

with Marinara and Roasted Potatoes

Family Friendly 30 Minutes



Mild Italian Sausage, uncased



Artisan Roll



Yellow Potato



Green Bell Pepper



Sweet Bell Pepper



Onion, sliced



Garlic Puree



Marinara Sauce



Mozzarella Cheese, shredded



Italian Seasoning

HELLO HOAGIE!

Diner slang for a submarine sandwich!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, aluminum foil, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Artisan Roll	2	4
Yellow Potato	360 g	720 g
Green Bell Pepper	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Onion, sliced	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Marinara Sauce	½ cup	1 cup
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Italian Seasoning	1 tbsp	2 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 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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Prep and roast potatoes

Cut **potatoes** into 1-inch pieces. Add **potatoes**, **half the Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, until golden-brown, 22-24 min.



Finish filling

Add **remaining Italian Seasoning** and **garlic puree** to the pan with **sausage**. Cook until fragrant, 1-2 min. Add the **marinara**, **¼ cup water** and **¼ tsp sugar** (dbl both for 4 ppl). Reduce the heat to medium-low. Cook, until **sauce** coats the **sausage**, 1-2 min.



Cook veggies

While the **potatoes** roast, core, then cut the **peppers** into ¼-inch strips. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **onions** and **peppers**. Cook, stirring often, until tender-crisp, 4-5 min. Season with **salt** and **pepper**. Transfer to a plate and cover to keep warm.



Toast buns

Halve the **rolls**. Arrange on a foil-lined baking sheet, cut-side up. Divide the **sausage filling** over **half the rolls**, then top **remaining halves** with the **pepper mixture**. Sprinkle with **cheese**. Toast in the **top** of the oven, until **rolls** are lightly golden and **cheese** has melted, 3-4 min. (**TIP**: Keep an eye on the rolls so they don't burn!) Sandwich **sausage and pepper topped halves** together.



Cook sausage

Heat the same 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, 3-5 min.**



Finish and serve

Divide **hoagies** and **roasted potatoes** between plates.

Dinner Solved!