



# Sausage Pizzettes

with Ranch-Dressed Salad

Family Friendly

30 Minutes



Mild Italian Sausage, uncased



Naan Bread



Italian Seasoning



Marinara Sauce



Mozzarella Cheese, shredded



Parmesan Cheese, shredded



Green Bell Pepper



Red Onion



Mixed Olives



Mayonnaise



White Wine Vinegar



Parsley



Spring Mix



Mini Cucumber



Baby Tomatoes

## HELLO NAAN BREAD

Miniature naan is the perfect crispy swap for pizza dough!



## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, large bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Naan Bread	2	4
Italian Seasoning	1 tbsp	2 tbsp
Marinara Sauce	½ cup	1 cup
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Parmesan Cheese, shredded	¼ cup	½ cup
Green Bell Pepper	200 g	400 g
Red Onion	113 g	226 g
Mixed Olives	30 g	60 g
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Parsley	7 g	14 g
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Baby Tomatoes	113 g	227 g
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.*

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## Prep

Peel, then thinly slice **onion**. Drain, then roughly chop **olives**. Roughly chop **parsley**. Core, then cut **pepper** into ¼-inch slices. Cut **cucumber** into ¼-inch rounds. Halve **tomatoes**. Whisk together **mayo**, **vinegar**, **parsley** and **¼ tsp sugar** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Set aside.



## Toast naan

While **veggies** cook, arrange **naan** on a baking sheet. Toast in the **middle** of the oven until golden, 6-7 min. (**TIP**: Keep an eye on naan so they don't burn!) (**NOTE**: For 4 ppl use 2 baking sheets and toast in the middle and bottom of the oven.)



## Cook sausage

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **sausage** and **Italian Seasoning**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**. Transfer to a plate and set aside.



## Assemble pizzettes

Carefully flip over **toasted naan**. Turn oven to broil. Spoon **marinara sauce** over **naan**, then top with **veggies**, **sausage** and **olives**. Sprinkle over **mozzarella** and **half the Parmesan**. Broil in the **middle** of the oven until **cheese** melts, 3-4 min. (**NOTE**: For 4 ppl, broil in batches.)



## Cook veggies

Add **onions** and **peppers** to the same pan. (**TIP**: If the pan is dry, add ½ tbsp oil [dbl for 4 ppl] before adding veggies!) Cook, stirring often, until **veggies** soften slightly, 3-4 min. Season with **salt** and **pepper**.



## Finish and serve

Add **cucumbers**, **tomatoes**, **spring mix** and **remaining Parmesan** to the large bowl with **dressing**. Toss to coat. Halve **pizzettes**. Divide **pizzettes** and **salad** between plates.

## Dinner Solved!