



PORK SAUSAGE PESTO FLATBREADS

with Tomatoes & Mozz

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Tomatoes



1 Clove | 2 Cloves
Garlic



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



9 oz | 18 oz
Italian Pork
Sausage Mix



2 | 4
Flatbreads
Contains: Sesame,
Wheat



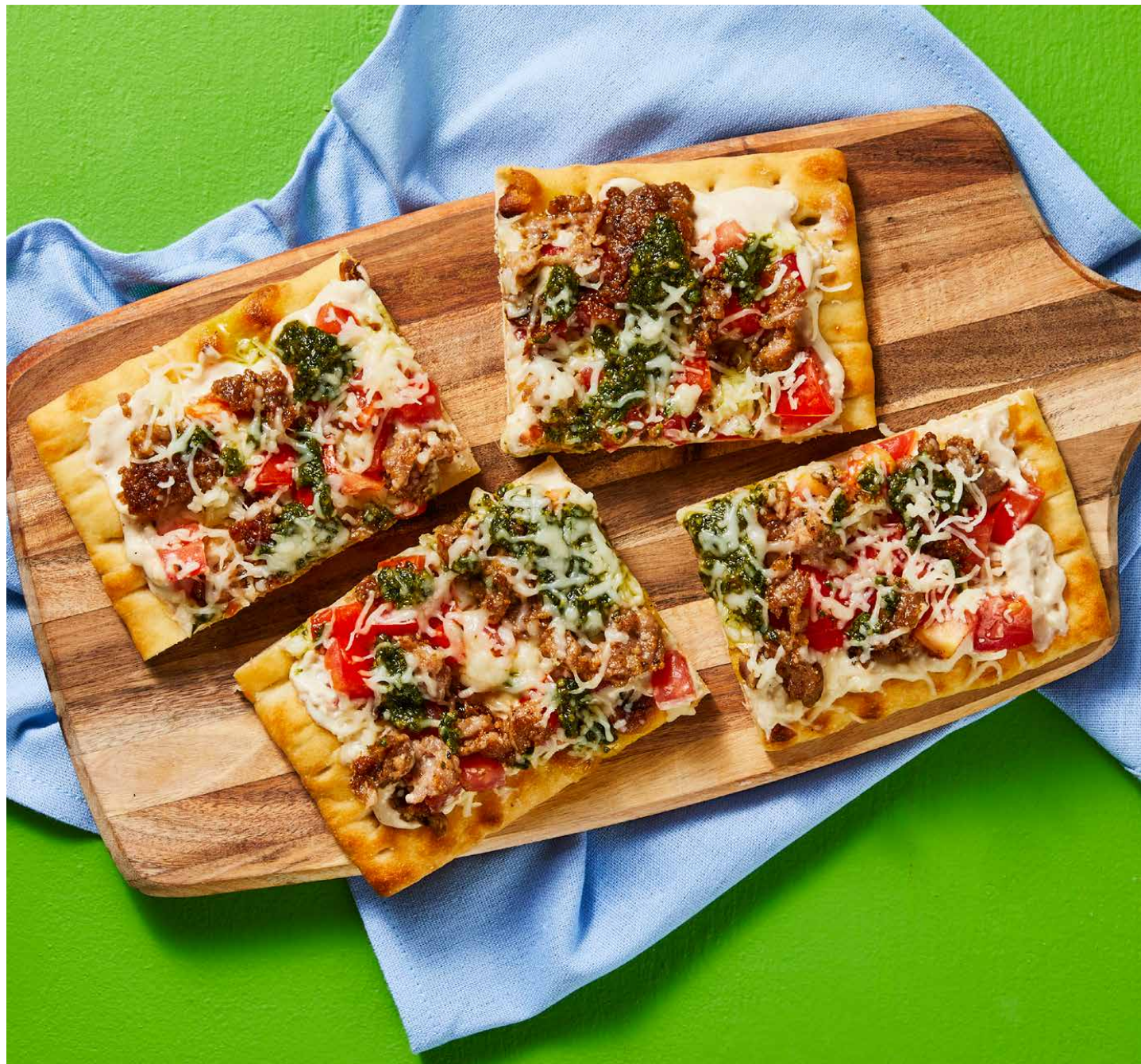
4 TBSP | 8 TBSP
Pesto
Contains: Milk



1 TBSP | 2 TBSP
Flour
Contains: Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast Strips
Calories: 820

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 920



HELLO


PESTO

This herbaceous basil-based blend adds a layer of Italian flavor to cheese-topped flatbreads.

BRUSH WITH GREATNESS

In step 4, we instruct you to brush the flatbreads with olive oil. We prefer to use a basting brush for the job, but if you don't have one, simply drizzle the oil and use the back of a spoon to evenly spread it around.

BUST OUT


- Medium bowl
- Whisk
- Small bowl
- Baking sheet
- Medium pan
- Paper towels 
- Slotted spoon
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 4 tsp)

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*Pork Sausage is fully cooked when internal temperature reaches 160°.

 *Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Finely dice **tomatoes**. Peel and mince or grate **garlic**.
- Place **tomatoes** in a medium bowl; season with a **big pinch of salt** and **pepper**.



4 TOAST FLATBREADS

- Place **flatbreads** on a baking sheet; brush tops of each flatbread with a **drizzle of olive oil**. Toast on top rack until golden, 3-4 minutes. (**For 4 servings, divide between two baking sheets; toast on top and middle racks.**)



2 START SAUCE

- In a small microwave-safe bowl, combine **cream cheese**, **garlic**, **3 TBSP water** (**4 TBSP for 4 servings**), and a **big pinch of salt and pepper**. Microwave for 30 seconds. Stir to combine (**you'll use it in the next step**).



5 ASSEMBLE FLATBREADS

- Once **flatbreads** are toasted, remove from oven. Heat broiler to high or oven to 500 degrees.
- Carefully spread **sauce** over flatbreads; top with **seasoned tomatoes** to taste (**draining first**) and **sausage**. Massage the **pesto packet** for 5 seconds; snip the corner and lightly drizzle flatbreads with pesto to taste. Evenly sprinkle with **mozzarella**.
- Broil or bake until cheese melts and flatbreads are golden brown, 3-5 minutes. (**For 4 servings, broil or bake in batches.**) **TIP: Watch carefully to avoid burning.**

-  Add **chicken** to flatbreads along with **seasoned tomatoes**.



3 COOK SAUSAGE & FINISH SAUCE

- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **sausage*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Turn off heat. Using a slotted spoon, transfer sausage to a plate, reserving **fat** in pan.
- Return pan to medium heat. Sprinkle **flour** over pan; whisk to combine. Cook for 1 minute, whisking continuously (**a few lumps are okay**). Remove pan from heat. Add **cream cheese mixture** and whisk until smooth.

-  Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Swap in chicken for sausage. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. (**If pan seems dry after removing chicken, add another drizzle of oil.**)



6 SERVE

- Allow **flatbreads** to cool slightly, then slice each into quarters. Serve.