



PORK SAUSAGE & PEPPER FLATBREADS

with Monterey Jack & Mozzarella

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Long Green
Pepper



9 oz | 18 oz
Italian Pork
Sausage



1 | 2
Tomato Paste



2 | 4
Flatbreads
Contains: Sesame,
Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 810



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 910



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 910



HELLO

TOMATO PASTE

This pantry MVP adds rich, umami flavor to everything it touches

HEAT DEMON

Feel free to spice up the sauce in Step 4 with chili flakes, if you have some on hand. Start with a pinch; taste and add more from there, if desired.

BUST OUT

- Baking sheet
- Whisk
- Large pan
- Paper towels
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (3 tsp | 3 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve, peel, and cut **onion** into ½-inch-thick wedges. Slice top off **green pepper**; core and deseed, then cut crosswise into ½-inch-thick rings.



4 MAKE SAUCE

- Meanwhile, in a medium microwave-safe bowl, combine **¼ cup water** and **2 TBSP butter** (½ cup water and 3 TBSP butter for 4 servings). Microwave until water is hot and butter has melted, 1 minute.
- Whisk in **tomato paste** until smooth. Season with **salt** and **pepper**.



2 TOAST FLATBREADS

- Place **flatbreads** on a **lightly oiled** baking sheet; toast on top rack until golden, 5-7 minutes. (For 4 servings, divide between 2 sheets; toast on top and middle racks.)



5 FINISH FLATBREADS

- Once flatbreads are toasted, remove sheet from oven. Evenly spread **flatbreads** with **sauce**, then top with **mozzarella, Monterey Jack, sausage, and veggies**. Season with **salt** and **pepper**.
- Bake until cheese melts and flatbreads are golden brown, 3-5 minutes.

- Top **flatbreads** with **chicken** or **chicken sausage** along with **cheese** and **veggies**.



3 COOK VEGGIES & SAUSAGE

- While flatbreads toast, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion, green pepper, salt, and pepper**. Cook, stirring occasionally, until browned and softened, 6-8 minutes. Turn off heat; transfer veggies to a plate. Wipe out pan.
- Remove **sausage*** from casing if necessary; discard casing. Heat a **drizzle of oil** in same pan over medium-high heat. Add sausage to pan and cook, breaking meat up into pieces, until browned and cooked through, 4-6 minutes.

- Pat **chicken*** dry with paper towels and season with **salt** and **pepper**. Cook through this step as instructed, swapping in chicken (**no need to break up into pieces!**) or **chicken sausage*** for pork sausage.



6 SLICE & SERVE

- Allow **flatbreads** to cool slightly, then slice into pieces.
- Divide between plates and serve.

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

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

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