

# **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes\*



1 tsp | 2 tsp Garlic Powder



1 TBSP | 1 TBSP Italian Seasoning



1 | 2 Long Green



9 oz | 18 oz Italian Pork Sausage



2 | 4 Demi-Baguettes Contains: Soy, Wheat



1 | 1 Onion

Official

1 | 2

Tomato Paste



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP

\*The ingredient you received may be a different color.



# **HelloCustom**

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



10 oz | 20 oz S Chopped Chicken Breast



Calories: 910



9 oz | 18 oz (5) Italian Chicken Sausage Mix

Calories: 1000

# **ARTHUR AVENUE PORK SAUSAGE & PEPPER HEROES**

with Melty Mozzarella & Garlic Potato Wedges



6



#### **HELLO**

#### **HEROES**

Other names include "hoagie,"
"grinder," and "sub," ... but it's always a
"hero" in New York!

# SPOTLIGHT: ARTHUR AVENUE

Located in the Bronx in NYC, this historic street is full of specialty shops for Italian cheeses, breads, meats, pastas, and more!

#### **BUST OUT**

- Small bowl
- Large pan
  - Paper towels
- Kosher salt
- Black pepper

• 2 Baking sheets

- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
   Contains: Milk



# **1 PREP & MAKE GARLIC BUTTER**

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges. Halve, core, and thinly slice green pepper into strips. Halve, peel, and thinly slice half the onion (whole onion for 4 servings).
- Place 2 TBSP butter (4 TBSP for 4) in a small microwave-safe bowl; microwave until just softened, 10-15 seconds. Stir in ¼ tsp garlic powder (½ tsp for 4) and a pinch of salt. (You'll use the remaining garlic powder in the next step.)



## **2 ROAST POTATOES**

- Toss potatoes on a baking sheet with a drizzle of olive oil, remaining garlic powder, salt, and pepper.
- Roast on top rack until browned and crispy, 20-25 minutes.



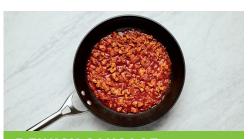
## **3 COOK VEGGIES**

- While potatoes roast, heat a large drizzle of olive oil in a large pan over medium-high heat. Add green pepper, sliced onion, and a pinch of salt and pepper. Cook, stirring occasionally, until softened and lightly charred, 5-7 minutes. TIP: Add splashes of water as needed to prevent veggies from burning.
- · Transfer to a plate.



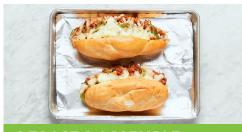
# **4 START SAUSAGE**

- Meanwhile, remove pork sausage\* from casing if necessary; discard casing. Heat a drizzle of olive oil in pan used for veggies over medium-high heat. Add pork sausage and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
   TIP: If there's excess grease in your pan, carefully pour it out.
- Pat chicken\* dry with paper towels and season all over with salt and pepper.
  Swap in chicken (no need to break up into pieces!) or chicken sausage\* for pork sausage.



## **5 FINISH SAUSAGE**

Stir tomato paste, half the Italian
Seasoning, and ½ cup water into pan with
sausage. (For 4 servings, use all the Italian
Seasoning and 1 cup water.) Cook, stirring,
until sauce is bubbling, 1-2 minutes. Taste
and season with salt and pepper.



## **6 TOAST & ASSEMBLE**

- When potatoes have about 5 minutes left, halve baguettes lengthwise, stopping before you get all the way through. Spread cut sides with garlic butter. Place, cut sides up, on a second baking sheet. TIP: Line sheet with foil first for easier cleanup.
- Toast on middle rack of oven until bread is golden, 3-4 minutes.
- Carefully spoon sausage mixture onto bottom halves; top with veggies and mozzarella. TIP: The sandwiches are supposed to be messy—don't be afraid to pile them high!
- Return to middle rack until cheese melts, 2-3 minutes more.



#### 7 SERVE

Close heroes, pressing down to secure.
 Divide between plates. Serve with potato wedges on the side.

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



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

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