



CHICKEN SAUSAGE & ROASTED GARLIC FLATBREADS

with Tomato, Onion & Mozzarella

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Yellow Onion



1 | 2
Roma Tomato



1 Clove | 2 Cloves
Garlic



1 tsp | 2 tsp
Italian Seasoning



9 oz | 18 oz
Italian Chicken
Sausage Mix



2 | 4
Flatbreads
Contains: Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



HELLO

FLATBREADS

Thin, crispy crusts perfect for loading up with toppings

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 840



FEELIN' HOT

Keep a close eye on your flatbreads when broiling in step 6! All ovens differ and the high heat will work quickly, so you'll want to remove the flatbreads immediately as soon as you see melty cheese.

BUST OUT

- Baking sheet
- Aluminum foil
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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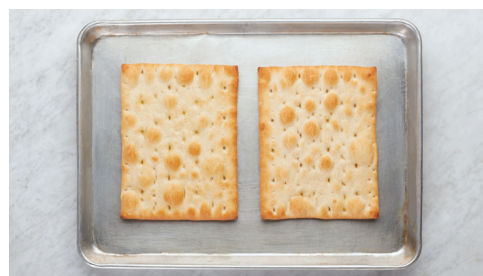
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* Chicken Sausage is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. Line a baking sheet with foil. **Wash and dry produce.**
- Halve, peel, and cut **onion** into ½-inch-thick wedges. Cut **tomato** into ½-inch-thick wedges. Peel **garlic** and place in the center of a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet.



4 TOAST FLATBREADS

- Once **veggies** and **garlic** are done, transfer to a plate. Carefully remove and discard foil. Wipe off any excess oil from sheet.
- Place **flatbreads** on same sheet and return to top rack until lightly toasted, 5-7 minutes. (**For 4 servings, divide between 2 sheets and toast on top and middle racks; swap rack positions halfway through toasting.**)



2 ROAST VEGGIES & GARLIC

- Toss **onion** and **tomato** on prepared baking sheet with a drizzle of **olive oil**, half the **Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**. Arrange tomato wedges skin sides down. Place foil packet with **garlic** on same sheet.
- Roast on top rack until browned and tender, 12-15 minutes.



5 MAKE SAUCE

- While flatbreads toast, transfer roasted **garlic** to a cutting board; roughly chop or mash with a fork.
- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for sausage over medium-high heat. Add **flour** and remaining **Italian Seasoning**. Whisk constantly until lightly browned, 30 seconds.
- Reduce heat to medium low and whisk in **cream cheese**, garlic, and **½ cup water (1 cup for 4)** until combined. Simmer until just thickened, 1-2 minutes. (**TIP: If sauce is too thick, add more water a splash at a time.**) Turn off heat. Season with **salt** and **pepper**.



3 COOK SAUSAGE

- While veggies and garlic roast, heat a drizzle of **olive oil** in a large 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; transfer to a plate. Wipe out pan.



6 FINISH & SERVE

- Heat broiler to high. Evenly spread **flatbreads** with **sauce**, then top with **sausage, tomato**, and as much **onion** as you like. Sprinkle with **mozzarella**.
- Broil flatbreads until cheese melts, 1-2 minutes. (**For 4 servings, broil in batches.**) **TIP: Watch carefully to avoid burning.**
- Slice flatbreads into pieces, divide between plates, and serve.