



CHICKEN SAUSAGE PIZZAS

with Broiled Zucchini and Fresh Oregano



HELLO PIZZA NIGHT

One-up your local parlor by DIY-ing your way to easy homemade pizza.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 550**



Zucchini



Italian Seasoning



Flatbreads
(Contains: Wheat)



Mozzarella Cheese
(Contains: Milk)



Oregano



Sweet Italian
Chicken Sausage



Crushed
Tomatoes

START STRONG

Adjust your oven rack to the upper position before popping the pizzas in the oven. Placing everything toward the top will help the toppings get nice and crisp.

BUST OUT

- 2 Baking sheets
- Large pan
- Olive oil (3 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------------------|---------------|
| • Zucchini | 1 2 |
| • Oregano | ¼ oz ¼ oz |
| • Italian Seasoning | 1 tsp 2 tsp |
| • Sweet Italian Chicken Sausage | 9 oz 18 oz |
| • Flatbreads | 2 4 |
| • Crushed Tomatoes | ½ Box 1 Box |
| • Mozzarella Cheese | ½ Cup 1 Cup |

HELLO WINE



PAIR WITH

Le Champignon Monterey
County Pinot Noir, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Slice **zucchini** into ½-inch-thick rounds. Pick **oregano** leaves from stems; discard stems. Roughly chop leaves.



4 ASSEMBLE PIZZAS

Place **flatbreads** on another lightly oiled baking sheet. Season with **salt** and **pepper**. Spread a thin layer of **tomatoes** across the tops of the flatbreads (we used half the box). Sprinkle with salt, pepper, and remaining **Italian seasoning**. Scatter evenly with **mozzarella**, then follow with **sausage** and **zucchini**.



2 BROIL ZUCCHINI

Place **zucchini** on a lightly oiled baking sheet. Season with **salt**, **pepper**, and half the **Italian seasoning**. Place under broiler and broil until softened and browned, 5-7 minutes. (**TIP:** Keep an eye on the zucchini—it can burn easily.) Remove sheet from broiler, then adjust oven temperature to 450 degrees.



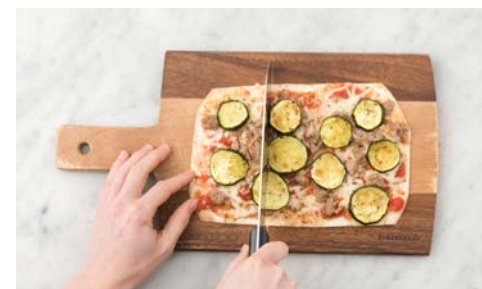
5 BAKE PIZZAS

Bake **flatbreads** in oven until golden brown at the edges and cheese is melted, 4-6 minutes.



3 COOK SAUSAGE

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Remove **sausage** from casings; discard casings. Add sausage to pan along with half the **oregano**, breaking up meat into pieces. Cook until browned and no longer pink, 4-6 minutes. Remove pan from heat.



6 FINISH AND SERVE

Scatter remaining **oregano** over **flatbreads** (to taste), then cut flatbreads into slices and serve.

MANGIARE!

Cook the leftover tomatoes with garlic and olive oil for a simple sauce.

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