



INGREDIENTS

2 PERSON | 4 PERSON



1 | 1

Yellow Onion



1 | 2

Long Green Pepper



9 oz | 18 oz
Italian Pork
Sausage



1.5 oz | 3 oz
Tomato Paste



2 | 4
Flatbreads
Contains: Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk

HELLO

DOUBLE CHEESE

A mix of mozz and Monterey Jack makes these flatbreads oh-so-satisfying.

DOUBLE CHEESE & PORK SAUSAGE FLATBREADS

with Roasted Long Green Pepper & Onion



PREP: 5 MIN

COOK: 30 MIN

CALORIES: 900



SOME LIKE IT HOT

Feel free to spice up the sauce in step 3 with chili flakes if you've got some on hand. Start with a pinch, then taste and add more from there if desired.

BUST OUT

- Baking sheet
- Medium bowl
- Whisk
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 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**; remove core, then cut crosswise into ½-inch-thick rings.



4 TOAST & SLICE

- Once roasted, remove **veggies** and **sausage** from baking sheet. Carefully place **flatbreads** on same sheet. (**For 4 servings, divide between 2 sheets; toast on top and middle racks.**)
- Toast on top rack of oven until golden, 3-4 minutes.
- Meanwhile, carefully slice sausage on a diagonal into ½-inch-thick pieces.



2 ROAST VEGGIES & SAUSAGE

- Toss **onion** and **green pepper** on a lightly **oiled** baking sheet; season with **salt** and **pepper**. Add **sausage*** to same sheet. (**For 4 servings, you may need to divide between 2 sheets; roast on top and middle racks.**)
- Roast on top rack, flipping halfway through, until veggies are tender and sausage is cooked through, 15-17 minutes.



5 FINISH FLATBREADS

- Once **flatbreads** are toasted, remove sheet from oven and heat broiler to high.
- Evenly spread flatbreads with **sauce**, then top with **mozzarella**, **Monterey Jack**, **sausage**, and **veggies**. Season with **salt** and **pepper**.
- Broil until cheese melts and flatbreads are golden brown, 3-5 minutes. (**For 4 servings, broil in batches.**) **TIP: Watch carefully to avoid burning.**



3 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**.



6 FINISH & 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°.