



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Green Bell
Pepper



1 tsp | 2 tsp
Garlic
Powder



9 oz | 18 oz
Italian Chicken
Sausage Mix**



1.5 oz | 3 oz
Tomato Paste



5 tsp | 10 tsp
Balsamic
Vinegar



2 | 4
Demi-Baguette
Contains: Soy, Wheat



½ Cup | 1 Cup
Mozzarella
Cheese
Contains: Milk



2 oz | 4 oz
Mixed Greens

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

ITALIAN CHICKEN SAUSAGE MIX

This spice-flecked alternative to pork sausage gives you all the flavor with less fat. Bonus: no casings to remove!

GAMETIME CHICKEN SAUSAGE & PEPPER SUBS

with Mixed Green Salad & Balsamic Vinaigrette



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 870



FOND OF FOND

When cooking your sauce in step 2, be sure to stir and scrape up any browned bits you see at the bottom of the pan. Those unassuming specks (aka the fond) are full of rich, concentrated flavor.

BUST OUT

- Small bowl
- Large pan
- Baking sheet
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips.
- Place **2 TBSP butter (4 TBSP for 4 servings)** 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**. (Be sure to measure the garlic powder; you'll use the rest in the next step.)



3 TOAST BREAD & MAKE SANDWICHES

- Halve **baguettes** lengthwise, stopping before you get all the way through. Spread cut sides with **garlic butter**. Place cut sides up on a baking sheet. (TIP: Line sheet with foil first for easier cleanup.) Toast on middle rack until bread is golden, 3-4 minutes.
- Carefully spoon **sausage and pepper mixture** onto bottom halves; top with **mozzarella**. Return to middle rack until cheese melts, 2-3 minutes more.



2 COOK SAUSAGE & PEPPERS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sausage*** and **bell pepper**; cook, breaking up meat into pieces, until sausage is browned and cooked through, 4-6 minutes.
- Stir in **tomato paste**, **half the vinegar (you'll use the rest later)**, **½ cup water (1 cup water for 4 servings)**, and **remaining garlic powder**. Cook, stirring, until sauce is bubbling, 1-2 minutes. Taste and season with **salt** and **pepper**.



4 MAKE SALAD & FINISH

- In a large bowl, toss **mixed greens** with **remaining vinegar** and a **large drizzle of olive oil**. Season with **salt** and **pepper**.
- Divide **salad** and **sandwiches** between plates and serve.

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