



20-MIN MEAL

ITALIAN PORK SAUSAGE PIZZAS

with Pickled Jalapeño, Shallot, and a Side Salad



HELLO

QUICK-PICKLED JALAPEÑO

Marinating the chili with salt, sugar, and vinegar gives it a tangy kick to match its heat.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 940



Sweet Italian Pork Sausage



Shallot



Flatbreads
(Contains: Wheat)



Fresh Mozzarella
(Contains: Milk)



Spring Mix Lettuce



Jalapeño



White Wine Vinegar



Crushed Tomatoes



Italian Seasoning

START STRONG

We suggest placing your baking sheet under the broiler as it heats because the hot surface will make your crust extra crisp. You can skip this step, although things won't be quite as toasty.

BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Medium bowl
- Olive oil (4 tsp | 8 tsp)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Italian Pork Sausage 6 oz | 12 oz
- Jalapeño 1 | 2
- Shallot 1 | 2
- White Wine Vinegar 4 tsp | 8 tsp
- Flatbreads 2 | 4
- Crushed Tomatoes ½ Cup | 1 Cup
- Fresh Mozzarella 4 oz | 8 oz
- Italian Seasoning 1 tsp | 2 tsp
- Spring Mix Lettuce 2 oz | 4 oz

HELLO WINE



PAIR WITH
Chulengo Chilean Cabernet
Reserva, 2015

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



1 PREHEAT BROILER AND COOK SAUSAGE

Adjust broiler rack so that it is 6-8 inches from flame and place a baking sheet on rack. Preheat broiler to high. Remove **sausage** from casings of 2 links (use other as you like). Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add sausage, breaking up meat. Cook, tossing, until browned, about 4 minutes.



4 ADD TOPPINGS

Tear **mozzarella** into small pieces with hands and scatter over top of flatbreads, then top with **sausage**, **Italian seasoning**, and as much of the pickled **jalapeño** and **shallot** as you like. Broil until cheese melts and crust is crisp, 5-10 minutes.



2 PICKLE JALAPEÑO AND SHALLOT

Wash and dry all produce. Slice half the **jalapeño** into very thin rounds (use the rest as you like). Halve, peel, and thinly slice **shallot**. Place sliced jalapeño, shallot, **1 TBSP vinegar** (we'll use more later), **½ tsp sugar**, and a pinch of **salt** in a small bowl. Toss to coat and set aside to pickle.



5 TOSS SALAD

While flatbreads broil, toss together **lettuce**, **1 tsp vinegar** (you'll have some left over), and **1 TBSP olive oil** in a medium bowl. Season with **salt** and **pepper**.



3 SPREAD TOMATOES

Carefully remove baking sheet from oven (use your mitts). Place **flatbreads** on sheet, then spread evenly with just enough **tomatoes** to coat in a thin layer (we used ½ cup tomatoes overall). Season with **salt** and **pepper**.



6 CUT AND SERVE

Cut **flatbreads** into slices. Serve with **salad** on the side. **TIP:** If you didn't use all of the pickled jalapeño and shallot, serve it on the side as an optional garnish.

KNOCKOUT!

A 1-2 punch of both old-school and out-of-the-ordinary toppings.

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