



DOUBLE CHEESE & PORK SAUSAGE FLATBREADS

with Roasted Long Green Pepper & Onion



HELLO DOUBLE CHEESE

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

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 900**



Yellow Onion



Italian Pork Sausage



Flatbreads
(Contains: Wheat)



Monterey Jack Cheese
(Contains: Milk)



Long Green Pepper



Tomato Paste



Mozzarella Cheese
(Contains: Milk)

START STRONG

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)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 1
- Long Green Pepper 1 | 2
- Italian Pork Sausage* 9 oz | 18 oz
- Tomato Paste 1.5 oz | 3 oz
- Flatbreads 2 | 4
- Mozzarella Cheese ½ Cup | 1 Cup
- Monterey Jack Cheese ¼ Cup | ½ Cup

* Pork Sausage is fully cooked when internal temperature reaches 160 degrees.



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 into ½-inch-thick rings.



4 TOAST FLATBREADS & SLICE SAUSAGE

Once roasted, remove **veggies** and **sausage** from baking sheet. Carefully place **flatbreads** on same sheet. Toast on top rack of oven until golden, 3-4 minutes. (For 4 servings, divide between 2 sheets; toast on top and middle racks.) Meanwhile, 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. Roast on top rack, flipping halfway through, until veggies are tender and sausage is cooked through, 15-17 minutes. (For 4 servings, you may need to divide between 2 sheets.)



5 ASSEMBLE & BROIL 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 SERVE

Allow **flatbreads** to cool slightly, then slice into pieces. Divide between plates and serve.

REMIX

Try making these flavorful flatbreads again with chicken sausage or pepperoni!



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