



PORK SAUSAGE AND PEPPER POMODORO SKILLET

with Melty Mozz and Italian Cheese



HELLO POMODORO SKILLET

Sausage, bell pepper, and rice mingle with a rich tomatoey sauce for a savory sensation.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 910



Bell Pepper*



Jasmine Rice



Garlic



Tuscan Heat Spice



Mozzarella Cheese
(Contains: Milk)



Italian Pork Sausage



Yellow Onion



Italian Cheese Blend
(Contains: Milk)



Diced Tomatoes

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

When broiling (or baking) your dish in step 6, keep a close eye on the cheese! The high heat will work quickly, so you'll want to remove the skillet immediately if you spot any browning.

BUST OUT

- Baking sheet
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Bell Pepper **1 | 2**
- Italian Pork Sausage* **9 oz | 18 oz**
- Jasmine Rice **½ Cup | 1 Cup**
- Yellow Onion **1 | 1**
- Garlic **2 Cloves | 4 Cloves**
- Tuscan Heat Spice **1 TBSP | 2 TBSP**
- Diced Tomatoes **14 oz | 28 oz**
- Mozzarella Cheese **½ Cup | 1 Cup**
- Italian Cheese Blend **½ Cup | 1 Cup**

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

WINE CLUB

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1 ROAST BELL PEPPER AND SAUSAGE

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Core, deseed, and thinly slice **bell pepper**. Toss on a baking sheet with a drizzle of **olive oil, salt, and pepper**. Add **sausage** to same sheet. Roast on top rack until bell pepper is browned and tender and sausage is cooked through, 15-20 minutes. **TIP:** Sausage may finish before bell pepper. If so, remove from sheet and continue roasting bell pepper.



4 MAKE SAUCE

Heat a drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **onion** and cook, stirring occasionally, until tender, 7-8 minutes. Add **garlic** and **Tuscan Heat Spice**. Cook, stirring, until fragrant, 20-30 seconds. Stir in **diced tomatoes**. Bring to a simmer and cook until reduced and thickened, 3-4 minutes. Season with **salt** and **pepper**.

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2 COOK RICE

Meanwhile, in a small pot, combine **rice, ¾ cup water** (1½ cups for 4 servings), and **½ tsp salt** (1 tsp for 4). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to use.



5 ASSEMBLE SKILLET

Once cool enough to handle, transfer **sausage** to a cutting board and thinly slice into rounds. Stir into pan with **sauce** along with **bell pepper** and **rice**. Season generously with **salt** and **pepper**.



3 PREP

While rice cooks, halve, peel, and dice **onion**. Mince **garlic**.



6 FINISH AND SERVE

Heat broiler to high or oven to 500 degrees. (**TIP:** If pan isn't ovenproof, transfer mixture to a baking dish at this point.) Sprinkle **sausage mixture** with **mozzarella** and **Italian cheese**. Broil or bake on top rack until cheese is bubbly, 2-3 minutes. Serve.

GO GREEN

If you have fresh parsley on hand, chop up a handful and sprinkle over your finished dish for an herbaceous bite.

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