



SHEET PAN PORK SAUSAGE & PEPPER FLATBREADS

with Monterey Jack & Mozzarella

SHEET PAN

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

TOMATO PASTE

This pantry MVP adds rich, umami flavor to everything it touches.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 900



HELLO FRESH

HEAT DEMON

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
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

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



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.



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.



3 MAKE SAUCE

- Meanwhile, in a medium microwave-safe bowl, combine ¼ **cup water** and **2 TBSP butter** (⅓ **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**.



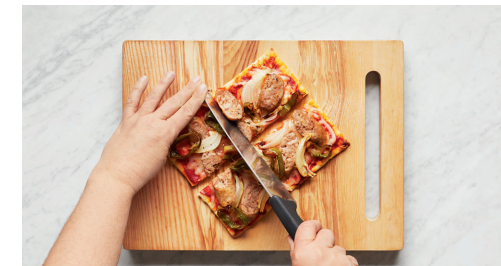
4 TOAST & SLICE

- Once roasted, remove **veggies** and **sausage** from baking sheet. Carefully wipe off sheet. 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, 5-7 minutes.
- Meanwhile, carefully slice sausage on a diagonal into ½-inch-thick pieces.



5 FINISH FLATBREADS

- Once **flatbreads** are toasted, remove sheet from oven. Evenly spread flatbreads with **sauce**, then top with **mozzarella**, **Monterey Jack**, **sausage**, and **veggies**. Season with **salt** and **pepper**.
- Bake until cheese melts and flatbreads are golden brown, 3-5 minutes.



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°.