



# 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



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## 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 have 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

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### 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**; core and deseed, then cut crosswise into ½-inch-thick rings.



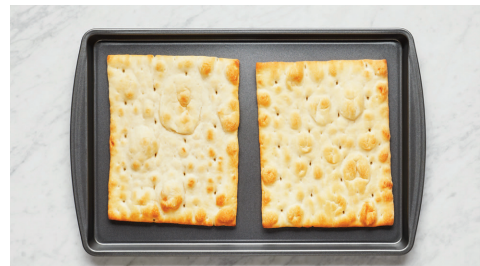
### 2 ROAST VEGGIES & SAUSAGE

- 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**.



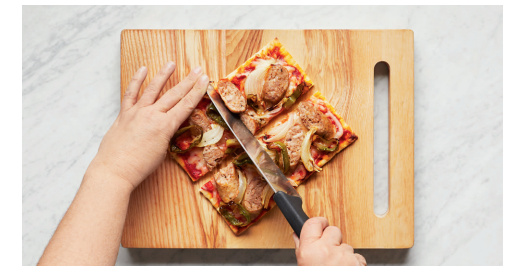
### 4 TOAST & SLICE

- 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 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°.