



DOUBLE CHEESE AND PORK SAUSAGE FLATBREADS

with Roasted Pepper and Onion



HELLO
MONTEREY JACK CHEESE
Creamy, melty, and oh-so-satisfying

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 1000**



Red Onion



Sweet 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 jazz up the sauce in step 3 with any herbs you happen to have on hand. We love dried oregano, Italian Seasoning, and chopped fresh parsley. Just start with a pinch, taste, and then add more from there.

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**

- Red Onion 1 | 1
- Long Green Pepper 1 | 2
- Sweet 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

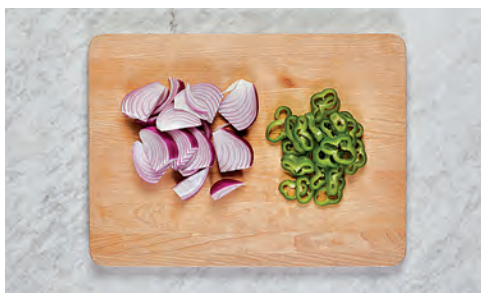
* Pork Sausage is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Halve, peel, and cut **onion** into ½-inch-thick wedges. Slice top off **green pepper**. Core, then cut into ½-inch-thick rounds.



4 TOAST FLATBREADS AND SLICE SAUSAGE

Once roasted, remove **veggies** and **sausage** from baking sheet. Place **flatbreads** on same sheet. (For 4 servings, divide between both baking sheets as you did before.) Toast on top rack of oven until golden, 3-4 minutes. Meanwhile, slice sausage into ½-inch-thick pieces on a diagonal.



2 ROAST VEGGIES AND SAUSAGE

Toss **onion** and **green pepper** on a lightly **oiled** baking sheet; season with **salt** and **pepper**. Add **sausage** to 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 FLATBREADS

Once **flatbreads** are toasted, remove from oven and heat broiler to high or oven to 500 degrees. Evenly spread flatbreads with **sauce**, then top with **cheeses**, **sausage**, and **veggies**. Season with **salt** and **pepper**. Broil or bake until cheeses have melted and flatbreads are golden brown, 3-5 minutes. (For 4 servings, broil or bake in batches.)
TIP: Watch carefully for any burning.



3 MAKE SAUCE

Meanwhile, add ¼ cup **water** and **2 TBSP butter** (⅓ cup water and 3 TBSP butter for 4 servings) to a medium, microwave-safe bowl. Microwave until water is hot and butter has melted, about 1 minute. Whisk in **tomato paste** until smooth. Season with **salt** and **pepper**.



6 SERVE

Allow **flatbreads** to cool slightly, then slice into pieces. Serve.

COWBOY COOL

If you've got some on hand, dip the finished flatbreads in ranch dressing!

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