



ARTHUR AVENUE PORK SAUSAGE & PEPPER HEROES

with Melty Mozzarella & Garlic Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Long Green
Pepper



1 | 1
Onion



1 tsp | 2 tsp
Garlic Powder



9 oz | 18 oz
Italian Pork
Sausage



1 | 2
Tomato Paste



1 TBSP | 1 TBSP
Italian Seasoning



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

HEROES

Other names include "hoagie," "grinder," and "sub," ... but it's always a "hero" in New York!

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1050



HELLO FRESH

SPOTLIGHT: ARTHUR AVENUE

Located in the Bronx in NYC, this historic street is full of specialty shops for Italian cheeses, breads, meats, pastas, and more!

BUST OUT

- Small bowl
- Large pan
- 2 Baking sheets
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk



1 PREP & MAKE GARLIC BUTTER

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, core, and thinly slice **green pepper** into strips. Halve, peel, and thinly slice **half the onion (whole onion for 4 servings).**
- Place **2 TBSP butter (4 TBSP for 4)** in a small microwave-safe bowl; microwave until just softened, 10-15 seconds. Stir in **¼ tsp garlic powder (½ tsp for 4)** and a **pinch of salt. (You'll use the remaining garlic powder in the next step.)**



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of olive oil, remaining garlic powder, salt, and pepper.**
- Roast on top rack until browned and crispy, 20-25 minutes.



3 COOK VEGGIES

- While potatoes roast, heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **green pepper, sliced onion, and a pinch of salt and pepper.** Cook, stirring occasionally, until softened and lightly charred, 5-7 minutes. **TIP: Add splashes of water as needed to prevent veggies from burning.**
- Transfer to a plate.



4 START SAUSAGE

- Meanwhile, remove **sausage*** from casing if necessary; discard casing. Heat a **drizzle of olive oil** in pan used for veggies over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**



5 FINISH SAUSAGE

- Stir **tomato paste, half the Italian Seasoning, and ½ cup water** into pan with **sausage. (For 4 servings, use all the Italian Seasoning and 1 cup water.)** Cook, stirring, until sauce is bubbling, 1-2 minutes. Taste and season with **salt and pepper.**



6 TOAST & ASSEMBLE

- When potatoes have about 5 minutes left, halve **baguettes** lengthwise, stopping before you get all the way through. Spread cut sides with **garlic butter.** Place, cut sides up, on a second baking sheet. **TIP: Line sheet with foil first for easier cleanup.**
- Toast on middle rack of oven until bread is golden, 3-4 minutes.
- Carefully spoon **sausage mixture** onto bottom halves; top with **veggies and mozzarella. TIP: The sandwiches are supposed to be messy—don't be afraid to pile them high!**
- Return to middle rack until cheese melts, 2-3 minutes more.



7 SERVE

- Close **heroes**, pressing down to secure. Divide between plates. Serve with **potato wedges** on the side.

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