



# CHICKEN SAUSAGE & PEPPER UPSIDE DOWN PIZZA

with Pillsbury™ Original Crescent Rolls & Garlic Butter

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



9 oz | 18 oz  
Italian Chicken Sausage Mix



5 oz | 10 oz  
Marinara Sauce



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



4 oz | 8 oz  
Pillsbury™ Original Crescent Rolls  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



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\*The ingredient you received may be a different color.

HELLO

## UPSIDE DOWN PIZZA

Crust on top and melty, savory toppings  
bubbling deliciously below



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 700



### PILLSBURY™ ORIGINAL CRESCENT ROLLS

Make weeknight dinner a success with the home-baked goodness of Pillsbury™ Original Crescent Rolls—a hit with even the pickiest of eaters.





## GOLD (B)RUSH

In Step 5, we like to use a basting brush, but if you don't have one, just use the back of a spoon to infuse the crust with garlicky goodness.

## BUST OUT

- Large pan
- Small bowl
- Baking dish
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, core, and dice **bell pepper** into ½-inch pieces.



### 4 PREP DOUGH

- Unroll **Pillsbury™ Original Crescent Rolls** on a clean work surface.
- Pinch seams together and gently stretch dough to the size of baking dish (for 4 servings, stretch each dough sheet to half the size of baking dish). **TIP: Don't worry if it doesn't look perfect! The dough will expand while baking.**



### 2 COOK SAUSAGE MIXTURE

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sausage\*** and **bell pepper**; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Remove pan from heat; stir in **marinara** and **mozzarella** until well combined.
- Transfer **sausage mixture** to an 8-by-8-inch baking dish (**9-by-13-inch baking dish for 4 servings**).



### 5 BAKE & FINISH PIZZA

- Top **sausage mixture** with **dough** (for 4 servings, arrange both squares of dough side by side to cover **sausage mixture**).
- Bake on middle rack until crust is golden brown, 10-12 minutes.
- Remove from oven and brush **crust** with **garlic butter**. Let cool for at least 5 minutes.



### 3 MAKE GARLIC BUTTER

- While sausage mixture cooks, place **1 TBSP butter (2 TBSP for 4 servings)** in a small microwave-safe bowl. Microwave until softened, 30-40 seconds.
- Stir in **garlic powder** until well combined.



### 6 FINISH & SERVE

- Slice **upside down pizza** into four pieces (**eight pieces for 4 servings**). Divide between plates and serve.

\*Chicken Sausage is fully cooked when internal temperature reaches 165°.