



ARTHUR AVENUE PORK SAUSAGE & PEPPER HEROES

with Melty Mozzarella & Garlic Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Long Green
Pepper



1 | 1
Yellow Onion



1 tsp | 2 tsp
Garlic Powder



9 oz | 18 oz
Longhini Pork
Sausage



1.5 oz | 3 oz
Tomato Paste



1 TBSP | 1 TBSP
Italian Seasoning



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk

HELLO

HEROES

In Philly it's a "hoagie," in New England it's a "grinder," and some call it a "sub" ... but fuggedabout calling it anything but a "hero" in New York!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1040



LONGHINI PORK SAUSAGE
Since 1950, Longhini has been making quality, authentic Italian sausage in Connecticut using recipes passed down from generation to generation.



SPOTLIGHT: ARTHUR AVENUE

Located in the Belmont neighborhood of the Bronx in New York City, this street is at the center of a historic area that's often fondly referred to as "the REAL Little Italy." For foodies, it's a paradise, full of specialty shops for Italian cheeses, breads, pastas, and pastries, as well as delis, butcher shops, and restaurants. *Mangiamo!*

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 all 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 COOK SAUSAGE

- Meanwhile, remove **sausage*** from casing; 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 MAKE SAUCE

- Stir **tomato paste, ½ cup water,** and half the **Italian Seasoning** into pan with **sausage. (For 4 servings, stir in 1 cup water and all the Italian Seasoning.)** 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 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°.