



# CHICKEN SAUSAGE FLATBREADS

with Broiled Zucchini and Fresh Oregano



## HELLO

### ITALIAN SEASONING

Oregano, basil, and parsley make this signature herb blend so *delizioso*.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 680



Zucchini



Oregano



Italian Seasoning



Italian Chicken Sausage Mix



Flatbreads  
(Contains: Wheat)



Crushed Tomatoes



Mozzarella Cheese  
(Contains: Milk)

## START STRONG

Adjust your oven rack to the upper position before popping the flatbreads in the oven. Placing everything toward the top will help the toppings get nice and crisp.

## BUST OUT

- 2 Baking sheets
- Large pan
- Olive oil (3 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                               |               |
|-------------------------------|---------------|
| • Zucchini                    | 1   2         |
| • Oregano                     | ¼ oz   ¼ oz   |
| • Italian Seasoning           | 1 tsp   2 tsp |
| • Italian Chicken Sausage Mix | 9 oz   18 oz  |
| • Flatbreads                  | 2   4         |
| • Crushed Tomatoes            | ½ Box   1 Box |
| • Mozzarella Cheese           | ½ Cup   1 Cup |

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high or oven to 500 degrees. Slice **zucchini** into ½-inch-thick rounds. Pick **oregano leaves** from stems; discard stems. Roughly chop leaves.



## 4 ASSEMBLE FLATBREADS

Place **flatbreads** on another lightly **oiled** baking sheet. Season with **salt** and **pepper**. Spread a thin layer of **tomatoes** across the tops of the flatbreads (we used half the box). Sprinkle with salt, pepper, and ½ **teaspoon Italian seasoning** (you'll have some left over). Scatter **sausage** and **zucchini** over evenly, then follow with **mozzarella**.



## 2 BROIL ZUCCHINI

Place **zucchini** on a lightly **oiled** baking sheet. Season with **salt**, **pepper**, and ½ **tsp Italian seasoning** (we'll use more later). Place under broiler and broil until softened and browned, 5-7 minutes. (**TIP:** Keep an eye on the zucchini—it can burn.) Remove sheet from broiler, then adjust oven temperature to 450 degrees.



## 5 BAKE FLATBREADS

Bake **flatbreads** in oven until golden brown at the edges and cheese melts, 4-6 minutes.



## 3 COOK SAUSAGE

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **sausage** to pan along with half the **oregano**, breaking up meat into pieces. Cook, tossing, until browned and no longer pink, 4-6 minutes. Remove pan from heat.



## 6 FINISH AND SERVE

Scatter remaining **oregano** over **flatbreads** (to taste), then cut into slices and serve.

## MANGIARE!

Cook leftover tomatoes with garlic and olive oil for a simple sauce.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK 47 NJ-17