



# 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: 710**



Zucchini



Italian Seasoning



Flatbreads  
(Contains: Wheat)



Mozzarella Cheese  
(Contains: Milk)



Oregano



Italian Chicken  
Sausage Mix



Crushed Tomatoes

## START STRONG

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

## BUST OUT

- 2 Baking sheets
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 3 tsp)
- Olive oil (1 tsp | 1 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Zucchini **1** | **2**
- Oregano **¼ oz** | **¼ oz**
- Italian Seasoning **1 TBSP** | **1 TBSP**
- Italian Chicken Sausage Mix\* **9 oz** | **18 oz**
- Flatbreads **2** | **4**
- Crushed Tomatoes **13.76 oz** | **13.76 oz**
- Mozzarella Cheese **½ Cup** | **1 Cup**

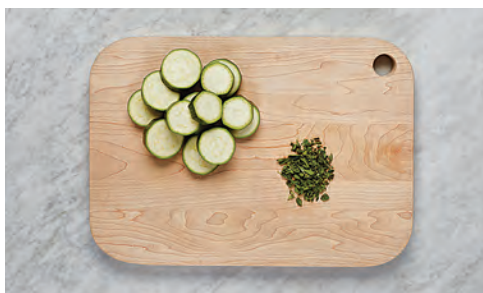
\* Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.

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



## 2 BROIL ZUCCHINI

Place **zucchini** on a lightly **oiled** baking sheet. Season with **salt, pepper,** and **½ tsp Italian Seasoning** (1 tsp for 4 servings; you'll use more later). Place on top rack and broil or bake until softened and browned, 5-7 minutes. (**TIP:** Watch carefully to avoid burning.) Remove sheet from oven; adjust temperature to 450 degrees.



## 3 COOK SAUSAGE AND TOAST FLATBREADS

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **sausage** and half the **oregano**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat. Meanwhile, place **flatbreads** on a second lightly **oiled** baking sheet. (For 4 servings, divide flatbreads between 2 sheets; swap rack positions halfway through baking.) Toast in oven until lightly browned, 5-7 minutes.



## 4 ASSEMBLE FLATBREADS

Spread half the **crushed tomatoes** in a thin layer on toasted **flatbreads** (use all the crushed tomatoes for 4 servings). Season with **salt, pepper,** and **½ tsp Italian Seasoning** (1 tsp for 4; use the rest as you like). Evenly top with **sausage, zucchini,** and **mozzarella.**



## 5 BAKE FLATBREADS

Bake **flatbreads** until edges are golden brown and cheese is melted, 4-6 minutes.



## 6 FINISH AND SERVE

Sprinkle **flatbreads** with as much remaining **oregano** as you like, then slice into pieces and serve.

## MANGIAMO!

Cook leftover crushed tomatoes with remaining Italian Seasoning, garlic, and olive oil for a simple pasta sauce.

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