



BREAKFAST

# EGGY SAUSAGE FLATBREADS

with Tomato and Basil



HELLO

## EGG AND SAUSAGE FLATBREAD

When you've got morning-friendly toppings, pizza for breakfast is a dream come true.

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 770



Shallot



Basil



Flatbreads  
(Contains: Wheat)



Italian Cheese Blend  
(Contains: Milk)



Eggs  
(Contains: Eggs)



Roma Tomato



Breakfast Sausage



Italian Seasoning



Parmesan Cheese  
(Contains: Milk)

## START STRONG

Like it hot? Feel free to add a dash of chili flakes, if you have them, as you're adding the toppings in step 3.

## BUST OUT

- Large pan
- Baking sheet
- Oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                        |                |
|------------------------|----------------|
| • Shallot              | 1   2          |
| • Roma Tomato          | 1   2          |
| • Basil                | ½ oz   1 oz    |
| • Breakfast Sausage    | 4 oz   8 oz    |
| • Flatbreads           | 2   4          |
| • Italian Cheese Blend | 1 Cup   2 Cups |
| • Italian Seasoning    | 1 tsp   2 tsp  |
| • Parmesan Cheese      | ¼ Cup   ½ Cup  |
| • Eggs                 | 2   4          |

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## 1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. (**TIP:** For an extra crispy flatbread crust, place a lightly oiled baking sheet in oven as it heats.) Halve, peel, and slice **shallot** from root to stem end into thin strands. Slice **tomato** crosswise into thin rounds. Pick **basil** leaves from stems; discard stems.



## 4 BAKE FLATBREADS

Bake **flatbreads** in oven until crust is golden brown and cheese is melted and bubbly, about 8 minutes.



## 2 COOK SAUSAGE AND SHALLOT

Heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **sausage** and **shallot**. Cook, tossing, until sausage is browned and cooked through and shallot is translucent, 6-8 minutes. Remove from pan. Cut sausage into ½-inch rounds.



## 5 COOK EGGS

Wipe out pan used for sausage, then heat a drizzle of **oil** in it over medium-high heat. Gently crack **eggs** into pan. Cook sunny-side up to desired doneness, 3-5 minutes.



## 3 ASSEMBLE FLATBREADS

Place **flatbreads** on a lightly oiled baking sheet. Evenly sprinkle with **Italian cheese**. Season with **salt**, **pepper**, and **Italian seasoning**. Scatter **shallot**, **tomato**, and **sausage** over top, then sprinkle with **Parmesan**.



## 6 FINISH AND SERVE

Top **flatbreads** with **eggs**, then slice into pieces. Season with **salt** and **pepper**. Scatter **basil** over top and serve.

## TOASTY!

Warm, melty, goodness you can hold in your hand.

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