



# Fresh Mozza and Sausage Flatbreads

with Balsamic and Grape Salad

20-min



Mild Italian Sausage, uncased



Fresh Mozzarella



Sun-Dried Tomato Pesto



Basil



Parmesan Cheese, shredded



Arugula and Spinach Mix



Red Grapes



Balsamic Vinegar



Flatbread



Seed Blend



Red Onion, sliced



Garlic Salt

HELLO FRESH MOZZARELLA

*Delicate and creamy, fresh mozzarella creates that cheese-pull we all love!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Mild Italian Sausage, uncased	250 g	500 g
Fresh Mozzarella	125 g	250 g
Sun-Dried Tomato Pesto	¼ cup	½ cup
Basil	7 g	7 g
Parmesan Cheese, shredded	¼ cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Red Grapes	85 g	170 g
Balsamic Vinegar	1 tbsp	2 tbsp
Flatbread	2	4
Seed Blend	28 g	28 g
Red Onion, sliced	56 g	113 g
Garlic Salt	½ tsp	1 tsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Cook sausage

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **sausage**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Season with **pepper** and **half the garlic salt** (use all for 4 ppl), then stir to combine.



## Prep and make salad

- Meanwhile, halve **grapes**.
- Roughly tear **basil**.
- Combine **vinegar**, **1 ½ tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- Add **remaining onions**, then toss to coat. Set aside to marinate.
- When **flatbreads** are almost done, add **arugula and spinach mix** and **grapes** to the bowl with **marinated onions**, then toss to combine.



## Prep flatbreads

- Meanwhile, arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **pesto** over **flatbreads**.



## Finish and serve

- Halve **flatbreads**.
- Divide **flatbreads** between plates. Sprinkle **basil** over top.
- Serve **salad** alongside. Sprinkle **seed blend** over top.

## Dinner Solved!



## Assemble and bake

- Top **flatbreads** with **sausage**, then **half the onions**.
- Sprinkle with **Parmesan**.
- Tear **fresh mozzarella** over top.
- Bake **flatbreads** in the **middle** of the oven until edges are golden-brown and **cheese** is melted, 6-8 min. (**NOTE:** For 4 ppl, bake in the bottom and top of the oven, rotating sheets halfway through.)