



# ITALIAN PORK SAUSAGE AND PEPPER SUBS

with Melted Mozzarella and Spiced Potato Wedges



HELLO

## SAUSAGE AND PEPPER

Spiced pork sausage and sweet bell pepper come together in a classic, comforting sub.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 1150



Yukon Gold Potatoes



Italian Pork Sausage



Bell Pepper\*



Garlic Powder



Dijon Mustard



Ketchup



Italian Seasoning



Yellow Onion



Demi-Baguettes  
(Contains: Wheat)



Chicken Stock Concentrate



Mozzarella Cheese  
(Contains: Milk)

\*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG

We recommend taking the sausage out of the fridge a few minutes before cooking—this'll "take the chill off," as they say, and help the sausage cook evenly.

## BUST OUT

- 2 Baking sheets
- Kosher salt
- Small bowl
- Black pepper
- Large pan
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Italian Seasoning **1 tsp** | **2 tsp**
- Italian Pork Sausage\* **9 oz** | **18 oz**
- Yellow Onion **1** | **2**
- Bell Pepper **1** | **2**
- Demi-Baguettes **2** | **4**
- Garlic Powder **1 tsp** | **2 tsp**
- Chicken Stock Concentrate **1** | **2**
- Dijon Mustard **2 tsp** | **4 tsp**
- Mozzarella Cheese **½ Cup** | **1 Cup**
- Ketchup **2 TBSP** | **4 TBSP**

\* Pork Sausage is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 ROAST POTATOES

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; toss on a baking sheet with a drizzle of **olive oil**, half the **Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack, tossing halfway through, until golden brown, 20-25 minutes.



## 4 COOK VEGGIES AND SIMMER SAUSAGE

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and **bell pepper**. Season with **salt**, **pepper**, and remaining **Italian Seasoning**. Cook until softened and lightly browned, 6-8 minutes. Stir in **sliced sausage**, **stock concentrate**, **mustard**, and **¼ cup water** (½ cup for 4 servings). Bring to a simmer and cook until slightly thickened, 1-2 minutes. Turn off heat.

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## 2 ROAST SAUSAGE

Place **sausage** on a second lightly **oiled** baking sheet. Roast on middle rack, flipping halfway through, until browned and cooked through, 14-16 minutes. Transfer to a cutting board. Once cool enough to handle, thinly slice on a diagonal.



## 5 TOAST BAGUETTES

Meanwhile, spread cut sides of **baguettes** with **garlic butter**. Place on baking sheet used for sausage. Toast in oven until lightly golden, 3-5 minutes (you'll be toasting again once you assemble the subs). Let cool slightly.



## 3 PREP

Meanwhile, halve, peel, and slice **onion**. Core, deseed, and thinly slice **bell pepper**. Slice **baguettes** lengthwise, stopping before you get all the way through (they should look like hot dog buns when you're done). Place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl; microwave until softened, 10-20 seconds. Stir in **garlic powder**, **salt**, and **pepper**.



## 6 FINISH AND SERVE

Carefully fill each toasted **baguette** with **sausage mixture**. (**TIP:** If you're left with extra filling, serve it on the side!) Top with **mozzarella**. Bake on middle rack until cheese is melted, 3-5 minutes. Divide between plates with **potato wedges**. Serve with **ketchup** on the side for dipping.

## WHEN I DIP...

To kick your ketchup up a notch, mix in some hot sauce!