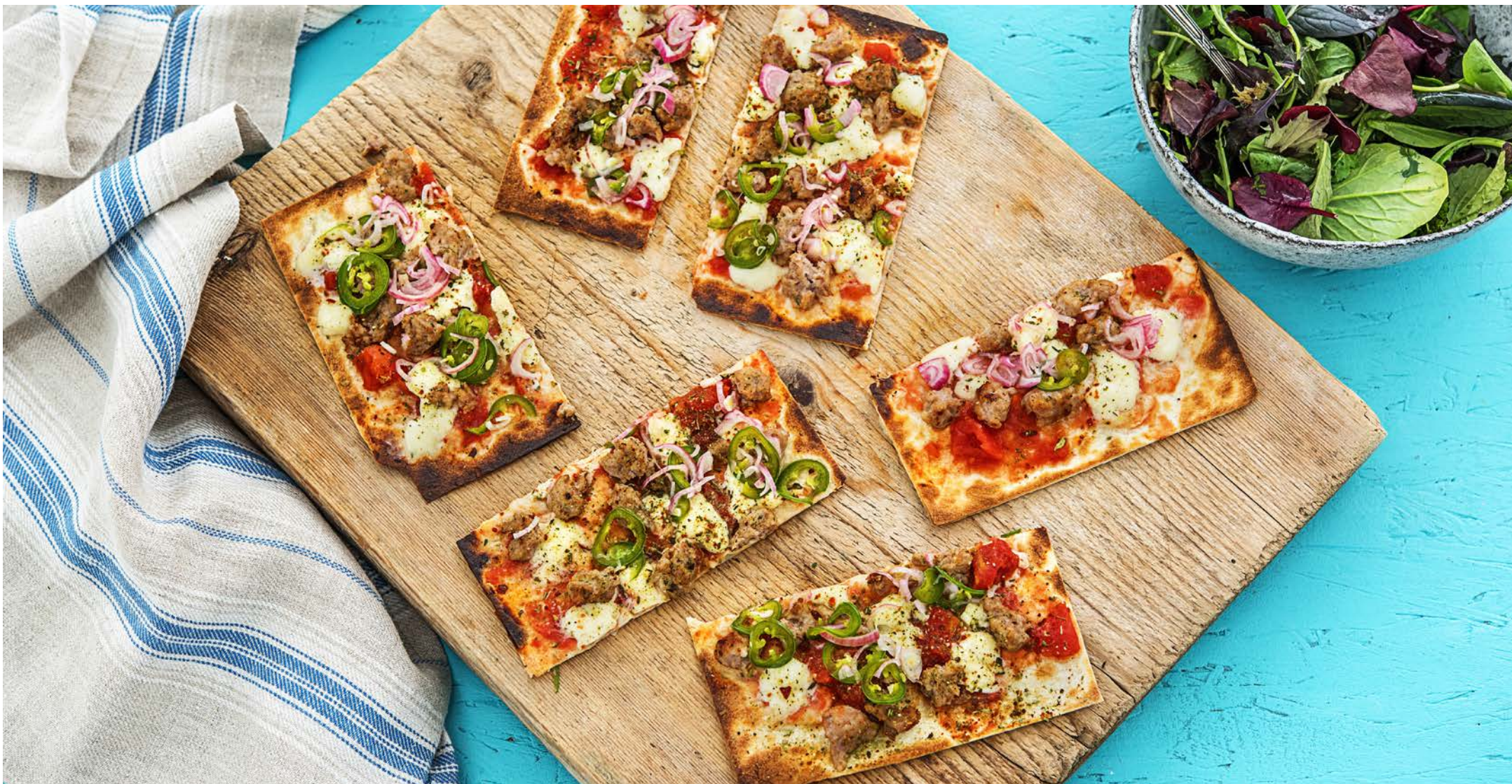




20-MINUTE MEAL

# ITALIAN PORK SAUSAGE PIZZAS

with Pickled Jalapeño, Shallot, and a Side Salad



## HELLO

### QUICK-PICKLED JALAPEÑO

Marinating the chili with salt, sugar, and vinegar gives it a tangy kick to match its heat.

**PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 830**



Sweet Italian Pork Sausage



Shallot



Flatbreads  
(Contains: Wheat)



Fresh Mozzarella  
(Contains: Milk)



Spring Mix Lettuce



Jalapeño



White Wine Vinegar



Crushed Tomatoes



Italian Seasoning

## START STRONG

We suggest placing your baking sheet under the broiler as it heats because the hot surface will make your crust extra-crisp. You can skip this step, although things won't be quite as toasty.

## BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Medium bowl
- Olive oil (4 tsp | 8 tsp)
- Sugar (½ tsp | 1 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Italian Pork Sausage 6 oz | 12 oz
- Jalapeño 🌶️ 1 | 2
- Shallot 1 | 2
- White Wine Vinegar 4 tsp | 8 tsp
- Flatbreads 2 | 4
- Crushed Tomatoes ½ Cup | 1 Cup
- Fresh Mozzarella 4 oz | 8 oz
- Italian Seasoning 1 tsp | 2 tsp
- Spring Mix Lettuce 2 oz | 4 oz

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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

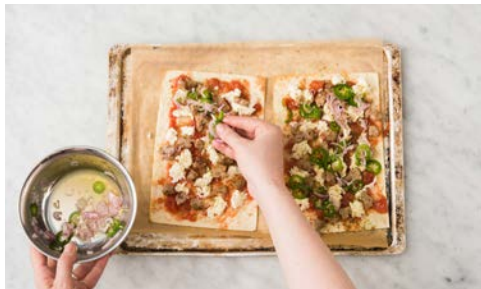


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## 1 PREHEAT BROILER AND COOK SAUSAGE

Adjust broiler rack so that it is 6-8 inches from flame and place a baking sheet on rack. Preheat broiler to high. Remove **sausage** from casings of 2 links (use other as you like). Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add sausage, breaking up meat. Cook, tossing, until browned, about 4 minutes.



## 4 ADD TOPPINGS

Tear **mozzarella** into small pieces with hands and scatter over top of flatbreads, then top with **sausage**, **Italian seasoning**, and as much of the pickled **jalapeño** and **shallot** as you like. Broil until cheese melts and crust is crisp, 5-10 minutes.



## 2 PICKLE JALAPEÑO AND SHALLOT

**Wash and dry all produce.** Slice half the **jalapeño** into very thin rounds (use the rest as you like). Halve, peel, and thinly slice **shallot**. Place sliced jalapeño, shallot, **1 TBSP vinegar** (we'll use more later), **½ tsp sugar**, and a pinch of **salt** in a small bowl. Toss to coat and set aside to pickle.



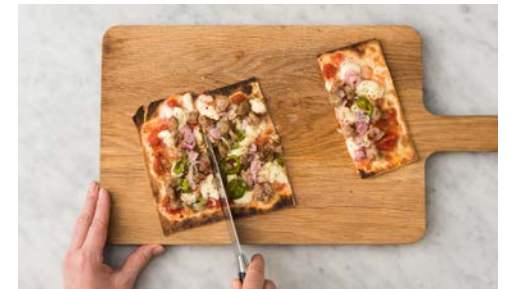
## 5 TOSS SALAD

While flatbreads broil, toss together **lettuce**, **1 tsp vinegar** (you'll have some left over), and **1 TBSP olive oil** in a medium bowl. Season with **salt** and **pepper**.



## 3 SPREAD TOMATOES

Carefully remove baking sheet from oven (use your mitts). Place **flatbreads** on sheet, then spread evenly with just enough **tomatoes** to coat in a thin layer (we used ½ cup tomatoes overall). Season with **salt** and **pepper**.



## 6 CUT AND SERVE

Cut **flatbreads** into slices. Serve with **salad** on the side. **TIP:** If you didn't use all of the pickled jalapeño and shallot, serve on the side as an optional garnish.

## KNOCKOUT!

A 1-2 punch of both old-school and out-of-the-ordinary toppings.

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