



PORK SAUSAGE OVER ROASTED VEGGIE JUMBLE

with Honey Dijon Dressing

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



1 | 2
Bell Pepper*



8 oz | 16 oz
Broccoli Florets



1 TBSP | 2 TBSP
Fry Seasoning



9 oz | 18 oz
Italian Pork Sausage



2 | 2
Scallions



1.5 oz | 3 oz
Honey Dijon Dressing
Contains: Eggs

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

HELLO

HONEY DIJON DRESSING

Sweet and tangy—a satisfying pairing for savory Italian pork sausage



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 600



LINE IT UP

Want to make cleanup easier down the road? Line your baking sheets with foil before adding your veggies and sausage.

BUST OUT

- 2 Baking sheets
- Kosher salt
- Black pepper
- Olive oil (**1 TBSP** | **1 TBSP**)

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1 PREP

- Adjust racks to middle and top positions and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **sweet potato** into ½-inch pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces. Cut **broccoli florets** into bite-size pieces if necessary.



2 ROAST VEGGIES

- Toss **sweet potato** and **bell pepper** on a baking sheet with a large drizzle of **olive oil**. **Fry Seasoning**, **salt**, and **pepper**.
- Roast on middle rack until browned and tender, 20-25 minutes.



3 ROAST BROCCOLI & SAUSAGE

- Meanwhile, toss **broccoli** on one side of a second baking sheet with a drizzle of **olive oil**, **salt**, and **pepper**.
- Place **sausage*** on empty side of same sheet.
- Roast on top rack, flipping sausage halfway through, until broccoli is browned and tender and sausage is fully cooked, 15-20 minutes.



4 PREP SCALLIONS

- While everything roasts, trim and thinly slice **scallions**, separating whites from greens.
- In the last 5 minutes of **sweet potato** and **bell pepper** roasting, carefully sprinkle **scallion whites** on top.



5 CUT SAUSAGE & TOSS JUMBLE

- Once **sausage** is done, transfer to a cutting board. Let cool slightly, then thinly slice.
- Carefully transfer roasted **broccoli** to sheet with **sweet potato** and **bell pepper**; toss to combine.



6 SERVE

- Divide **veggie jumble** and **sausage** between plates. Drizzle with **honey dijon dressing**. Sprinkle with **scallion greens** and serve.

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