



FAMILY CHICKEN SAUSAGE PIZZA FUN-DUE

with Flatbread Dippers, Bell Peppers & Broccoli

INGREDIENTS

4 PERSON | 8 PERSON



18 oz | 36 oz
Italian Chicken Sausage Mix



7.5 oz | 15 oz
Marinara Sauce



8 oz | 16 oz
Broccoli Florets



2 | 4
Bell Peppers*



2 | 4
Flatbreads
Contains: Sesame, Wheat



8 oz | 16 oz
Cream Sauce Base
Contains: Milk



1 oz | 2 oz
Cheese Roux Concentrate
Contains: Milk



1/2 Cup | 1 Cup
Italian Cheese Blend
Contains: Milk



1 Cup | 2 Cups
Mozzarella Cheese
Contains: Milk



1 tsp | 2 tsp
Chili Flakes

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—perfect for a family dinner + leftovers!



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 750



HELLO FRESH

2X FLAVOR SAVOR

To enjoy this dish again, refrigerate leftover veggies and fondue in separate airtight containers. Store crackers in an airtight container at room temperature. Microwave fondue in 1-minute intervals (stirring in between) or bake uncovered in an oven-safe dish at 350 degrees until heated through and cheese melts.

BUST OUT

- Large pan
- Whisk
- Baking sheet
- Baking dish
- Small pot
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)

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1 COOK SAUSAGE SAUCE

- Adjust rack to top position and preheat oven to 425 degrees.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sausage*** and cook, breaking up meat into pieces, until browned and cooked through, 6-8 minutes.
- Stir in **marinara**; cook, stirring, until sauce is hot and sausage is coated, 1-2 minutes. **TIP: If sauce seems too thick, add a splash of water.**
- Remove from heat, cover, and set aside until ready to use in Step 5.



4 START FONDUE

- While flatbreads bake, heat **cream sauce base** and **cheese roux concentrate** in a small pot (use a **medium pot for 8 servings**) over medium-high heat until steaming and slightly bubbling, 1-2 minutes.
- Reduce heat to medium. Add **Italian cheese blend** and **half the mozzarella** one small handful at a time, alternating and whisking constantly between additions until fully melted.



2 PREP

- While sausage cooks, **wash and dry produce.**
- Cut **broccoli florets** into bite-size pieces if necessary. Halve, core, and slice **bell peppers** into 1-inch strips.



5 FINISH FONDUE

- Transfer **fondue** to an 8-by-8-inch baking dish (use a **9-by-13-inch baking dish for 8 servings**); top with **sausage sauce** and **remaining mozzarella.**
- Once you've removed **flatbreads** from oven, turn on broiler.
- Broil **pizza fun-due**, uncovered, until cheese on top is melted and browned, 2-3 minutes (**watch carefully to avoid burning!**).



3 TOAST FLATBREAD STICKS

- Halve **flatbreads** lengthwise, then cut each half crosswise into 1-inch strips.
- Toss on a baking sheet with a **large drizzle of olive oil** and **pepper**; toast on top rack until browned, 4-6 minutes. Remove from oven; let cool completely.



6 FINISH & SERVE

- Arrange **broccoli**, **bell peppers**, and **flatbreads** on a large board or platter. Serve with **pizza fun-due** for dipping and **chili flakes** on the side.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.