



GRILLED PORK SAUSAGE & VEGGIE PACKETS

with Melty Mozzarella & Balsamic Drizzle

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli



1 | 2
Bell Pepper*



1 | 2
Onion



2 | 4
Sweet Potatoes



1 tsp | 2 tsp
Dried Oregano



1 tsp | 2 tsp
Garlic Powder



5 oz | 10 oz
Marinara Sauce



1 Cup | 2 Cups
Mozzarella Cheese
Contains: Milk



9 oz | 18 oz
Italian Pork Sausage



5 tsp | 10 tsp
Balsamic Glaze



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

HEAVY-DUTY FOIL

We recommend wrapping packets with heavy-duty aluminum foil.



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 930



CAMPSITE COOKING

Take us camping with you! Start a fire with wood or charcoal, then prep and assemble veggie packets. Place packets on a grate over hot wood or coals and cook 7-10 minutes. Arrange sausage next to packets and cook, turning sausage occasionally, 10-12 minutes. Cook through the rest of the recipe as instructed (and enjoy with a side of bragging rights!).

BUST OUT

- Grill (or 2 baking sheets)
- Large bowl
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Preheat a **well-oiled** grill to medium-high heat. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**. Dice **sweet potatoes** into ½-inch pieces.
- **OVEN ALTERNATIVE:** Adjust racks to **top and middle positions**; preheat oven to **450 degrees**.



3 GRILL SAUSAGE & VEGGIE PACKETS

- Add **sausage*** to one side of grill (**you'll add more to the grill later**). Close lid and grill until browned and cooked through, 10-12 minutes per side. (**If sausage begins to brown too quickly, reduce heat to medium low.**) Transfer to a cutting board.
- Once sausage has cooked 2 minutes, add **veggie packets** to empty side of grill. Close lid and grill until veggies are tender, 18-20 minutes. **TIP: When checking for doneness, carefully open the packets with tongs—there will be steam!**
- **OVEN ALTERNATIVE:** Place veggie packets on a baking sheet. Roast on top rack until veggies are tender, 25-30 minutes. Once veggies have cooked 10 minutes, place sausage on a separate baking sheet. Roast on middle rack until sausage is browned and cooked through, 15-17 minutes.



2 ASSEMBLE VEGGIE PACKETS

- In a large bowl, toss **broccoli, bell pepper, onion, and sweet potatoes** with **oregano, garlic powder, a large drizzle of oil, a big pinch of salt, and pepper.**
- Cut two 18-inch-long pieces of foil (**four pieces of foil for 4 servings**); arrange on a work surface. **TIP: Coat foil with nonstick cooking spray to prevent the cheese from sticking.**
- Dividing evenly, arrange **veggies** in the center of foil pieces. Spoon **marinara** on top and sprinkle with **mozzarella**. Fold foil over veggies, then cinch into packets.



4 FINISH & SERVE

- Once cool enough to handle, slice **sausage** on a diagonal into 1-inch-thick pieces.
- Carefully open **veggie packets** and top with sliced sausage. Drizzle with as much **balsamic glaze** as you like.
- Divide packets between plates and serve.

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