



CHICKEN SAUSAGE PIZZAS

with Broiled Zucchini and Fresh Oregano



HELLO PIZZA NIGHT

One-up your local parlor by DIY-ing your way to easy homemade pizza.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 550**



Zucchini



Oregano



Italian Seasoning



Sweet Italian Chicken Sausage



Flatbreads
(Contains: Wheat)



Crushed Tomatoes



Mozzarella Cheese
(Contains: Milk)

START STRONG

For all the future *pizzaioli* (those are professional pizza makers) in training: kids can help spread the sauce and add the toppings in step 4.

BUST OUT

- 2 Baking sheets
- Large pan
- Olive oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- Zucchini 2
- Oregano ¼ oz
- Italian Seasoning 2 tsp
- Sweet Italian Chicken Sausage 18 oz
- Flatbreads 4
- Crushed Tomatoes 1 Box
- Mozzarella Cheese 1 Cup

HELLO WINE



PAIR WITH
Tornambe IGP Puglia
Sangiovese, 2015

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



1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Slice **zucchini** into ½-inch-thick rounds. Pick **oregano** leaves from stems; discard stems. Roughly chop leaves.



4 ASSEMBLE PIZZAS

Place **flatbreads** on another lightly oiled baking sheet. Season with **salt** and **pepper**. Spread a thin layer of **tomatoes** across the tops of the flatbreads. Sprinkle with salt, pepper, and **1 tsp Italian seasoning** (you'll have some left over). Scatter evenly with **mozzarella**, then follow with **sausage** and **zucchini**.



2 BROIL ZUCCHINI

Place **zucchini** on a lightly oiled baking sheet. Season with **salt, pepper**, and **1 tsp Italian seasoning** (we'll use more later). Place under broiler and broil until softened and browned, 5-7 minutes. (**TIP:** Keep an eye on the zucchini—it can burn easily.) Remove sheet from broiler; adjust oven temperature to 450 degrees.



5 BAKE PIZZAS

Bake **pizzas** in oven until flatbreads are golden brown at the edges and cheese is melted, 4-6 minutes.



3 COOK SAUSAGE

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Remove **sausage** from casings; discard casings. Add sausage to pan along with half the **oregano**, breaking meat into pieces with a spatula or wooden spoon. Cook until browned and no longer pink, 4-6 minutes. Remove pan from heat.



6 FINISH AND SERVE

Scatter remaining **oregano** over **pizzas** (to taste), then cut pizzas into slices and serve.

FRESH TALK

What toppings would you put on your ultimate pizza?

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