



ITALIAN PORK SAUSAGE AND PEPPER SUBS

with Melted Mozzarella and Spiced Potato Wedges



HELLO

SAUSAGE AND PEPPER

Spiced pork sausage and sweet bell pepper come together in a classic, comforting sub.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 1150**



Yukon Gold Potatoes



Italian Pork Sausage



Bell Pepper*



Garlic Powder



Dijon Mustard



Ketchup



Italian Seasoning



Yellow Onion



Demi-Baguettes
(Contains: Wheat)



Chicken Stock Concentrate



Mozzarella Cheese
(Contains: Milk)

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

START STRONG

We recommend taking the sausage out of the fridge a few minutes before cooking—this'll "take the chill off," as they say, and help the sausage cook evenly.



BUST OUT

- | | |
|---|----------------|
| • 2 Baking sheets | • Kosher salt |
| • Small bowl | • Black pepper |
| • Large pan | |
| • Olive oil (1 tsp 1 tsp) | |
| • Vegetable oil (2 tsp 2 tsp) | |
| • Butter (2 TBSP 4 TBSP)
<small>(Contains: Milk)</small> | |

INGREDIENTS

Ingredient 2-person | 4-person

• Yukon Gold Potatoes	12 oz 24 oz
• Italian Seasoning	1 tsp 2 tsp
• Italian Pork Sausage*	9 oz 18 oz
• Yellow Onion	1 2
• Bell Pepper	1 2
• Demi-Baguettes	2 4
• Garlic Powder	1 tsp 2 tsp
• Chicken Stock Concentrate	1 2
• Dijon Mustard	2 tsp 4 tsp
• Mozzarella Cheese	½ Cup 1 Cup
• Ketchup	2 TBSP 4 TBSP

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

WINE CLUB

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1 ROAST POTATOES

Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into $\frac{1}{2}$ -inch-thick wedges; toss on a baking sheet with a drizzle of **olive oil**, half the **Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack, tossing halfway through, until golden brown, 20-25 minutes.



4 COOK VEGGIES AND SIMMER SAUSAGE

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and **bell pepper**. Season with **salt**, **pepper**, and remaining **Italian Seasoning**. Cook until softened and lightly browned, 6-8 minutes. Stir in **sliced sausage**, **stock concentrate**, **mustard**, and $\frac{1}{4}$ cup **water** ($\frac{1}{3}$ cup for 4 servings). Bring to a simmer and cook until slightly thickened, 1-2 minutes. Turn off heat.

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2 ROAST SAUSAGE

Place **sausage** on a second lightly **oiled** baking sheet. Roast on middle rack, flipping halfway through, until browned and cooked through, 14-16 minutes. Transfer to a cutting board. Once cool enough to handle, thinly slice on a diagonal.



5 TOAST BAGUETTES

Meanwhile, spread cut sides of **baguettes** with **garlic butter**. Place on baking sheet used for sausage. Toast in oven until lightly golden, 3-5 minutes (you'll be toasting again once you assemble the subs). Let cool slightly.



3 PREP

Meanwhile, halve, peel, and slice **onion**. Core, deseed, and thinly slice **bell pepper**. Slice **baguettes** lengthwise, stopping before you get all the way through (they should look like hot dog buns when you're done). Place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl; microwave until softened, 10-20 seconds. Stir in **garlic powder**, **salt**, and **pepper**.



6 FINISH AND SERVE

Carefully fill each toasted **baguette** with **sausage mixture**. (**TIP:** If you're left with extra filling, serve it on the side!) Top with **mozzarella**. Bake on middle rack until cheese is melted, 3-5 minutes. Divide between plates with **potato wedges**. Serve with **ketchup** on the side for dipping.

WHEN I DIP...

To kick your ketchup up a notch, mix in some hot sauce!