PORK SAUSAGE AND PEPPER POMODORO SKILLET

with Melty Mozz and Italian Cheese



HELLO -**POMODORO SKILLET**

Sausage, bell pepper, and rice mingle with a rich tomatoey sauce for a savory sensation.





Sausage

Jasmine Rice



00 Garlic



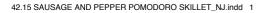
Tuscan Heat Spice



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

Italian Pork Yellow Onion

Italian Cheese **Diced Tomatoes** Blend (Contains: Milk)



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START STRONG

When broiling (or baking) your dish in step 6, keep a close eye on the cheese! The high heat will work quickly, so you'll want to remove the skillet immediately if you spot any browning.

BUST OUT

- Baking sheet
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

Ingredient 2-person 4-person	
Bell Pepper	1 2
 Italian Pork Sausage* 	9 oz 18 oz
Jasmine Rice	1/2 Cup 1 Cup
Yellow Onion	1 1
• Garlic 2	Cloves 4 Cloves
• Tuscan Heat Spice 🧹	1 TBSP 2 TBSP
Diced Tomatoes	14 oz 28 oz
Mozzarella Cheese	½ Cup 1 Cup
Italian Cheese Blend	½ Cup 1 Cup

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







ROAST BELL PEPPER AND SAUSAGE

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Core, deseed, and thinly slice **bell pepper**. Toss on a baking sheet with a drizzle of **olive oil, salt**, and **pepper**. Add **sausage** to same sheet. Roast on top rack until bell pepper is browned and tender and sausage is cooked through, 15-20 minutes. **TIP:** Sausage may finish before bell pepper. If so, remove from sheet and continue roasting bell pepper.



MAKE SAUCE Heat a drizzle of **olive oil** in a large, preferably ovenproof, pan over mediumhigh heat. Add **onion** and cook, stirring occasionally, until tender, 7-8 minutes. Add **garlic** and **Tuscan Heat Spice**. Cook, stirring, until fragrant, 20-30 seconds. Stir in **diced tomatoes**. Bring to a simmer and cook until reduced and thickened, 3-4 minutes. Season with **salt**

and **pepper**.

2 COOK RICE Meanwhile, in a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and ½ tsp salt (1 tsp for 4). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to use.



3 PREP While rice cooks, halve, peel, and dice **onion**. Mince **garlic**.



5 ASSEMBLE SKILLET Once cool enough to handle, transfer **sausage** to a cutting board and thinly slice into rounds. Stir into pan with **sauce** along with **bell pepper** and **rice**. Season generously with **salt** and **pepper**.



6 FINISH AND SERVE Heat broiler to high or oven to 500 degrees. (**TIP:** If pan isn't ovenproof, transfer mixture to a baking dish at this point.) Sprinkle **sausage mixture** with **mozzarella** and **Italian cheese**. Broil or bake on top rack until cheese is bubbly, 2-3 minutes. Serve.

- GO GREEN

If you have fresh parsley on hand, chop up a handful and sprinkle over your finished dish for an herbaceous bite.

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