



# CHICKEN SAUSAGE FLATBREADS

with Broiled Zucchini & Fresh Oregano



## HELLO

**COLAVITA**  
*a trusted family brand.*

Colavita all-natural Italian Tomatoes are crushed to perfection and add the sweetness of garden ripe fresh tomatoes to your favorite dishes.

**PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 710**



Zucchini



Oregano



Italian Seasoning



Italian Chicken Sausage Mix



Flatbreads  
(Contains: Wheat)



Colavita Italian Crushed Tomatoes



Mozzarella Cheese  
(Contains: Milk)



## START STRONG

Make sure to adjust your oven rack to the upper position before popping the flatbreads in. Placing everything toward the top will help the toppings get nice and crisp.

## BUST OUT

- 2 Baking sheets
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 3 tsp)
- Olive oil (1 tsp | 1 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Zucchini **1 | 2**
- Oregano **¼ oz | ¼ oz**
- Italian Seasoning **1 TBSP | 1 TBSP**
- Italian Chicken Sausage Mix\* **9 oz | 18 oz**
- Flatbreads **2 | 4**
- Colavita Italian Crushed Tomatoes **13.76 oz | 13.76 oz**
- Mozzarella Cheese **½ Cup | 1 Cup**

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

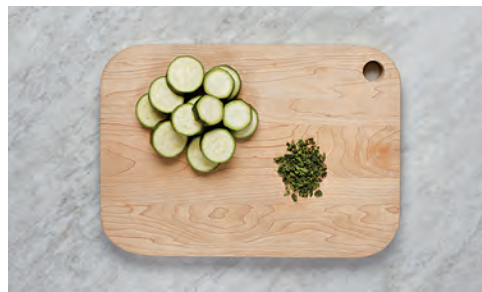
## WINE CLUB

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## 1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and heat broiler to high or oven to 500 degrees. **Wash and dry all produce.** Trim and slice **zucchini** into ½-inch-thick rounds. Pick **oregano leaves** from stems; discard stems. Roughly chop leaves.



## 4 ASSEMBLE FLATBREADS

Spread half the **crushed tomatoes** in a thin layer on toasted **flatbreads** (use all the crushed tomatoes for 4 servings). Season with **salt, pepper,** and **½ tsp Italian Seasoning** (1 tsp for 4; use the rest as you like). Evenly top with **sausage, zucchini,** and **mozzarella.**

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## 2 BROIL ZUCCHINI

Place **zucchini** on a lightly **oiled** baking sheet. Season with **salt, pepper,** and **½ tsp Italian Seasoning** (1 tsp for 4 servings; you'll use more later). Broil or bake on top rack until browned and softened, 5-7 minutes. (**TIP:** Watch carefully to avoid burning.) Remove sheet from oven; adjust temperature to 450 degrees.



## 5 BAKE FLATBREADS

Bake **flatbreads** until edges are golden brown and cheese has melted, 4-6 minutes.



## 3 COOK SAUSAGE & TOAST FLATBREADS

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **sausage** and half the **oregano**. Cook, breaking up meat into pieces, until sausage is browned and cooked through, 4-6 minutes. Turn off heat. Meanwhile, place **flatbreads** on a second lightly **oiled** baking sheet. Toast in oven until lightly browned, 5-7 minutes. (For 4 servings, divide flatbreads between 2 sheets; swap rack positions halfway through baking.)



## 6 FINISH & SERVE

Sprinkle **flatbreads** with as much remaining **oregano** as you like. Slice into pieces and serve.

## MANGIAMO!

Cook any leftover crushed tomatoes with remaining Italian Seasoning, garlic, and olive oil for a simple pasta sauce.

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