



CHICKEN SAUSAGE FLATBREADS

with Broiled Zucchini and Fresh Oregano



HELLO

ITALIAN SEASONING

Oregano, basil, and parsley make this signature herb blend so *delizioso*.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 600



Zucchini



Oregano



Italian Seasoning



Italian Chicken Sausage Mix



Flatbreads
(Contains: Wheat)



Crushed Tomatoes



Mozzarella Cheese
(Contains: Milk)

START STRONG

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

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------------|--------------------|
| • Zucchini | 1 2 |
| • Oregano | ¼ oz ¼ oz |
| • Italian Seasoning | 1 tsp 2 tsp |
| • Italian Chicken Sausage Mix | 9 oz 18 oz |
| • Flatbreads | 2 4 |
| • Crushed Tomatoes | 6.88 oz 13.76 oz |
| • Mozzarella Cheese | ½ Cup 1 Cup |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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

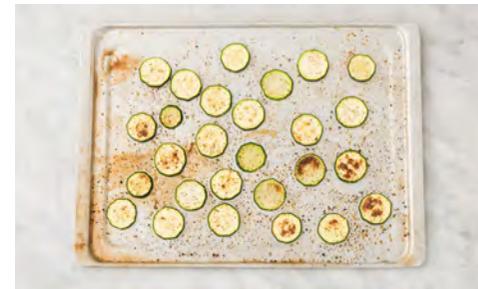


HelloFRESH



1 PREP

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



2 BROIL ZUCCHINI

Place **zucchini** on a lightly oiled baking sheet. Season with **salt, pepper,** and **½ 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.) Remove sheet from broiler, then adjust oven temperature to 450 degrees.



3 COOK SAUSAGE AND 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 browned and cooked through, 4-6 minutes. Remove pan from heat. Meanwhile, place **flatbreads** on another baking sheet. Toast in oven until lightly browned, 5-7 minutes.



4 ASSEMBLE FLATBREADS

Spread a thin layer of **tomatoes** on toasted **flatbreads** (we used half the box). Season with **salt, pepper,** and **½ tsp Italian Seasoning** (you'll have some left over). Evenly top with **sausage, zucchini,** and **mozzarella.**



5 BAKE FLATBREADS

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



6 FINISH AND SERVE

Sprinkle **flatbreads** with remaining **oregano** (to taste), then cut into slices and serve.

MANGIARE!

Cook leftover tomatoes with garlic and olive oil for a simple sauce.

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