



- In your box**
- 12 oz. Fingerling Potatoes
 - 1 ½ oz. Mozzarella Cheese Slices
 - 2 French Rolls
 - 1 Green Bell Pepper
 - 4 oz. Cremini Mushrooms
 - 4 oz. Marinara Sauce
 - ½ oz. Shredded Parmesan Cheese
 - 1 ½ fl. oz. Golden Italian Dressing
 - 1 Yellow Onion
 - 1 tsp. Mushroom Seasoning

- Customize It Options**
- 4 Beyond Sausage Hot Italian Links
 - 8 oz. Italian Pork Sausage Links
 - 12 oz. Diced Boneless Skinless Chicken Breasts

- You will need**
- Olive Oil, Salt, Pepper, Cooking Spray
 - Baking Sheet, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Mushroom and Mozzarella Pizza Melt Sandwich

with oven Parmesan fries

NUTRITION per serving—Calories: 730, Carbohydrates: 101g, Sugar: 15g, Fiber: 10g, Protein: 24g, Sodium: 1645mg, Fat: 27g, Saturated Fat: 6g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.
 *Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
35-45 min.	6 days	Easy	Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Only half the **onion** is used in this recipe



1. Start the Fries

- Halve **potatoes** lengthwise.
- Place fries on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer, cut side down, and roast until slightly tender, 11-13 minutes.
- Carefully remove baking sheet from oven.
- While fries roast, prepare ingredients.



2. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Stem, seed, remove ribs, and cut **green bell pepper** into ½" strips.
- Halve **mozzarella** slices.
- Halve **rolls**, if necessary.
- Halve and peel **onion**. Slice one half into thin strips (remaining half is yours to use as you please!).

Customize It Instructions

- Meatlovers! If adding protein, pat dry, season with a pinch of **salt** and **pepper**, and cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **diced chicken breasts**, stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **Italian sausage**, remove from casing, if necessary. Break up until sausage reaches minimum internal temperature, 4-6 minutes. If using **Beyond sausage**, crumble into bite-sized pieces. Break up until sausage reaches a minimum internal temperature of 165 degrees, 4-6 minutes. *Vegetarian sausage will not brown.* Add to sandwich as desired.



3. Cook the Filling

- Place a large non-stick pan over medium heat.
- Add 2 tsp. **olive oil**, **onions**, **mushrooms**, **peppers**, and **seasoning blend** to hot pan. Stir occasionally until vegetables are slightly tender, 4-6 minutes.
- Stir in **marinara**. Bring to a simmer.
- Once simmering, remove from burner.



4. Finish Fries and Toast Rolls

- Push **fries** to one side and top with **Parmesan**. *Baking sheet will be hot! Use a utensil.*
- Place **rolls**, cut-side up, on to empty half of baking sheet.
- Bake until rolls are lightly toasted and Parmesan begins melting, 2-3 minutes.



5. Assemble Sandwiches and Finish Dish

- Carefully remove baking sheet from oven. Top **bottom rolls** evenly with **filling**, then **mozzarella slices**.
- Bake again in hot oven until potatoes are tender and cheese is melted, 2-3 minutes.
- Plate dish as pictured on front of card, topping sandwich with **dressing** (to taste) and top bun. Bon appétit!