



### In your box

- 18 oz. Fingerling Potatoes
- 9 fl. oz. Marinara Sauce
- 16 oz. Italian Pork Sausage Links
- 1 Yellow Onion
- 2 Garlic Cloves
- ½ tsp. Garlic Pepper
- 1 Red Bell Pepper
- 3 oz. Mozzarella Cheese Slices
- 4 Soft Potato Hoagies

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Microwave-Safe Bowl

### Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

4 Serving One Pot Family Meal



# One-Sheet Italian Sausage and Pepper Sandwich

with roasted fingerling potatoes

NUTRITION per serving—Calories: 810, Carbohydrates: 85g, Sugar: 12g, Fiber: 8g, Protein: 36g, Sodium: 1860mg, Fat: 37g, Saturated Fat: 12g  
 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

40-50 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray



### 1. Prepare the Ingredients

- Halve **potatoes** lengthwise.
- Stem, seed, remove ribs, and cut **red bell pepper** into ½" strips.
- Halve and peel **onion**. Slice halves into thin strips.
- Mince **garlic**.
- Remove **Italian sausage** from casing, if necessary.



### 2. Prepare the Sausage and Vegetables

- Place **sausage** on one side of prepared baking sheet.
- Place **potatoes** on empty side of baking sheet and toss with 1 Tbsp. **olive oil**, **garlic pepper**, and a pinch of **salt and pepper**. Push to one corner.
- Add **peppers** and **onions** to empty space on tray and toss with 1 Tbsp. olive oil. Push to opposite corner.



### 3. Roast Meal and Toast Buns

- Place baking sheet in hot oven and roast, 22 minutes.
- Remove baking sheet from oven and carefully add **buns**, cut-side up. Top bottom buns with **cheese**. (Halve cheese first, if desired.) *Baking sheet will be hot! Use a utensil.*
- Roast again until cheese is melted, buns are lightly browned, **vegetables** are tender, and **sausage** reaches a minimum internal temperature of 160 degrees, 3-5 minutes.
- While meal roasts a second time, heat sauce.



### 4. Heat the Sauce

- Combine **marinara sauce** and **garlic** in a microwave-safe bowl. Microwave until heated through, 2-3 minutes.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping bottom **buns** with **peppers**, **onions**, **Italian sausage**, **sauce**, and top buns. Bon appétit!