

# DINNERLY



## Sausage & Peppers Potato Bake with Shredded Romaine Salad



30-40min



2 Servings

Tender potatoes topped with meaty gravy and melty cheese? We don't have to be from Montreal to appreciate poutine—a good cheese pull gives us chills. So, if, like us, you want more poutine in your routine, then you should definitely dive into this sheet-pan-bake, fully inspired by all of the above. We've subbed in Italian sausage and melty mozz, which gives us all the cheese curd feels. We've g...

## WHAT WE SEND

- russet potatoes
- uncased hot Italian sausage
- garlic
- roasted red pepper
- romaine heart
- 7

## WHAT YOU NEED

- all-purpose flour<sup>1</sup>
- kosher salt & ground pepper
- olive oil
- red wine vinegar

## TOOLS

- box grater
- medium skillet
- rimmed baking sheet

## ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1080kcal, Fat 77g, Carbs 57g, Protein 38g



### 1. Roast potatoes

Preheat oven to 450°F with racks in top and bottom positions. Scrub **potato**, then cut into ¼-inch thick rounds (no need to peel). On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**; spread into a single layer. Roast on bottom rack, without flipping, until tender and browned on the bottom, 15–20 minutes.



### 2. Cook sausage

Meanwhile, peel and finely chop **2 large garlic cloves**. Coarsely chop **roasted red peppers**. Grate **mozzarella** on the large holes of a box grater. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sausage** and cook, breaking up into pieces, until browned, about 4 minutes.



### 3. Cook sausage topping

Stir in **garlic** and **1 tablespoon flour**; cook until fragrant, about 1 minute. Add **half of the roasted red peppers**, **1 tablespoon vinegar**, and **½ cup water** and cook until thickened, about 2 minutes (to about 1 ¼ cups); season to taste with **salt** and **pepper**.



### 4. Prep romaine & dressing

When the **potatoes** are finished roasting, switch oven to broil. Thinly cut **romaine** crosswise, discarding end. In a large bowl, whisk together **1 tablespoon vinegar**, **remaining roasted red peppers**, and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



### 5. Finish & serve

On same baking sheet, gather **potatoes** into an 8-inch square (potatoes will overlap slightly). Top with **sausage** mixture; sprinkle all over with **cheese**. Broil on top oven rack until cheese is browned and bubbling, 2–3 minutes (watch closely as broilers vary). Add **romaine** to bowl with **dressing** and toss to coat. Serve **potato bake** with **salad** alongside. Enjoy!



### 6. Take it to the next level

Sweet sautéed onions can go pretty nicely with sausage and peppers. Caramelize some onions until very sweet and deeply browned. Pile them on top of the melted mozz just before serving for an added burst of flavor.