

DINNERLY



Spicy Sausage & Pepper Tacos with Romaine Salad



20-30min



2 Servings

Mash-ups are the best way to have fun with dinner while also creating something outside of the box (or inside the Dinnerly box). We use spicy Italian sausage and roasted red peppers to create a killer combo with two classic dishes—sausage and peppers and tacos! Just trust us on this one, it's a new take on your favorites and it's delicious. We've got you covered!

WHAT WE SEND

- garlic
- romaine heart
- red onion
- uncased hot Italian sausage
- roasted red pepper
- 1
- 7

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- medium skillet
- small skillet

ALLERGENS

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

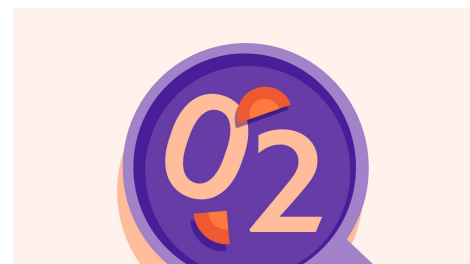
NUTRITION PER SERVING

Calories 910kcal, Fat 55g, Carbs 69g, Protein 34g



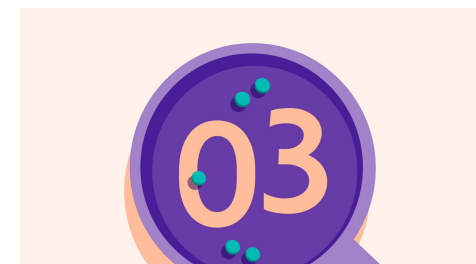
1. Prep ingredients & crema

Peel and finely chop **1 teaspoon garlic**. Peel and finely chop **half of the onion** (save rest for own use). Roughly chop **roasted peppers**. In a small bowl, combine **sour cream**, **1 tablespoon water**, and a **pinch of salt**. Whisk to blend and set aside for step 5.



2. Warm tortillas

Heat a medium skillet over medium-high. Cook **tortillas**, one at a time, until warmed and lightly golden, about 30 seconds on each side. Transfer to a plate and cover to keep warm.



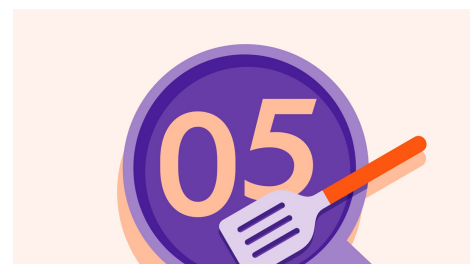
3. Brown sausage

Heat **1 tablespoon oil** in same skillet over medium-high. Add **garlic** and **half of the chopped onion**, reserve rest for step 5. Cook until fragrant, 30 seconds. Add **sausage**, breaking up any large pieces. Season with $\frac{1}{2}$ **teaspoon salt**. Cook, stirring, until browned and cooked through, 2–3 minutes. Add **peppers**, scraping up browned bits and cook, about 1 minute.



4. Make salad

Cut **romaine** crosswise into 1-inch pieces, discarding end. In a large bowl, whisk together **1 tablespoon oil** and **1 tablespoon vinegar**. Season with **salt** and **pepper**. Add **romaine** to bowl with vinaigrette and toss to combine.



5. Assemble tacos & serve

Spoon an even amount of **sausage filling** into each **tortilla**. Top with the **crema** and **remaining chopped onion**. Serve **tacos** alongside **salad**. Enjoy!



6. Feed a crowd!

Suddenly find yourself feeding a whole bunch? Cook up a quick side of black beans and rice to go with your tacos!