



FAST

Three-Cheese Sausage Flatbread

with Crisp Mixed Salad



20-30min



2 Servings

This crisp flatbread is made with the ultimate trio of cheeses—ricotta, mozzarella, and Parmesan —each adding a distinct texture and flavor to this party on a plate. The creamy ricotta adds a creaminess that balances the hot Italian sausage and sweet roasted red peppers. The mozzarella adds a melty layer of decadence, and Parm adds a nutty, savory richness. Served with a crisp romaine, cucumber...

What we send

- hot Italian sausage links
- mozzarella ⁷
- Parmesan ⁷
- plum tomatoes
- romaine heart
- cucumber
- Mediterranean pita ^{1,6,11}
- roasted red peppers
- ricotta ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane
- skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

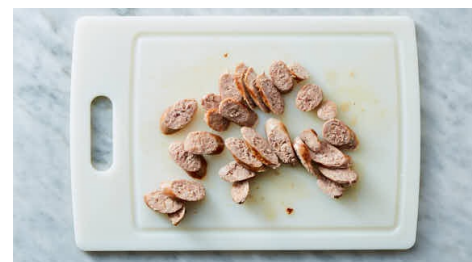
Nutrition per serving

Calories 1380kcal, Fat 99g, Carbs 58g, Proteins 63g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Coarsely grate **mozzarella** and **Parmesan** separately on large holes of a box grater. Prick **sausages** all over with a fork.



2. Cook sausages

Heat **1 tablespoon oil** in a medium skillet over medium heat. Add **sausages**, cover and cook, turning occasionally, until browned all over and cooked through, 8-10 minutes. Transfer to a cutting board to cool slightly. Cut into ½-inch thick slices.



3. Prep toppings

In a small bowl, season **ricotta** with a **generous pinch each salt and pepper**. Stir in **1 tablespoon oil** and **half each of the Parmesan and mozzarella**. Pat **roasted peppers** dry, then thinly slice.



4. Assemble flatbreads

Spread **cheese** mixture evenly over **pitas**, then top with **sliced sausage and peppers**. Sprinkle with **remaining mozzarella** and transfer to an **oiled** rimmed baking sheet.



5. Bake flatbreads

Bake **flatbreads** on center oven rack until pitas are toasted and cheese is melted and bubbling, about 10 minutes.



6. Make salad & serve

Meanwhile, in a medium bowl, whisk **1 tablespoon vinegar** and **2 tablespoons oil**; season with **salt** and **pepper**. Peel **cucumber** if desired; thinly slice. Cut **tomato** into wedges. Cut **romaine** into 1-inch pieces; discard end. Add cucumbers, tomato, and lettuce to dressing. Add **remaining Parmesan** and toss. Cut **flatbread** into wedges and serve alongside **salad**. Enjoy!