

DINNERLY



Open-Faced Mushroom & Chicken Sausage Parm

with Green Salad



ca. 20min



2 Servings

This is the cheesy, red-sauce Parm Tony Soprano needs and deserves. Think roasted mushrooms and chicken sausage, laid on a bed of sweet tomato sauce and garlic bread, then covered in a blanket of gooey broiled cheese. Served with a roasted red pepper salad for a well-balanced dinner. We're not saying Satriale's was wrong to leave this off their menu, but we're making this a regular on ours. We've got you covered!

WHAT WE SEND

- 2 oz shredded fontina ¹
- ½ lb mushrooms
- 1 ciabatta roll ²
- 8 oz tomato sauce
- ½ lb uncased Italian chicken sausage
- 2 oz roasted red peppers
- 1 Gotham Greens lettuce with roots

WHAT YOU NEED

- garlic
- olive oil
- sugar
- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)

TOOLS

- rimmed baking sheet

COOKING TIP

When it comes to fresh & quality produce, it doesn't get any better than Gotham Greens—their lettuce with roots is proof! Simply trim off the roots before cooking!

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 46g, Carbs 42g, Protein 42g



1. Prep ingredients

Finely chop ½ **teaspoon garlic**. Trim and discard ends from **mushrooms**, then thinly slice.

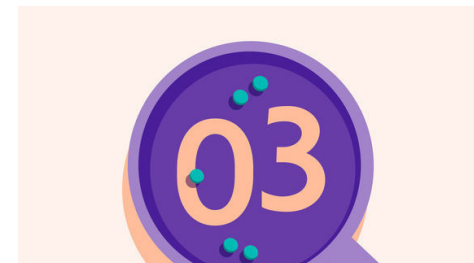
Split **bread** and brush cut sides with **oil**.



2. Make sauce

Preheat broiler with racks in the center and upper third.

In a medium bowl, stir to combine **chopped garlic**, ½ **cup tomato sauce** (save rest for own use), 2 **teaspoons oil**, and ¼ **teaspoon sugar**. Season with **salt** and **pepper**.



3. Broil sausage & mushrooms

On a rimmed baking sheet, toss **mushrooms** with 1 **tablespoon oil**; season with **salt and pepper**. Pinch **sausage** into bite-sized pieces; scatter over mushrooms. Broil on top oven rack, stirring halfway, until sausage is cooked, 5–7 minutes (watch closely as broilers vary).

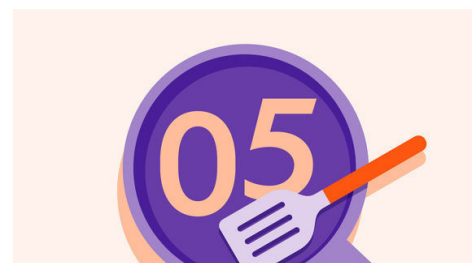
Broil **bread**, cut-side up, directly on center oven rack until browned and crispy, 1–2 minutes (watch closely).



4. Prep salad

Meanwhile, finely chop **roasted red peppers**. Thinly slice **lettuce** crosswise, discarding root end.

In a large bowl, whisk together 1 **tablespoon vinegar** and 2 **tablespoons oil**; season to taste with **salt** and **pepper**.



5. Finish & serve

Rub cut sides of **bread** with 1 **whole garlic clove**. Top with **sausage & mushrooms**, then **sauce** and **cheese**. Transfer to baking sheet; broil on top oven rack until cheese is melted and browned in spots, 1–2 minutes (watch closely). Add **peppers** and **lettuce** to bowl with **dressing**; toss to coat.

Serve **sausage & mushroom Parm** with **salad** alongside. Enjoy!



6. Take it to the next level

Gremolata is one of our favorite Italian words. It's a chopped herb condiment of garlic, parsley, and lemon zest. Toss your mushrooms hot out of the oven with this mix in step 3 before broiling with cheese in step 5.