



Chicken Sausage & Peppers

with Cheesy Pull-Apart Ciabatta



30-40min



2 Servings

We took an Italian-American classic—sausage and peppers—and made it a little bit leaner by subbing in chicken sausage instead of the typical pork Italian sausage. The sausage links are roasted along with the peppers and onions and served alongside crusty ciabatta that has been topped with melted Parmesan cheese. A drizzle of homemade parsley oil takes it to the next level. Cook, relax, and enjoy!

What we send

- fresh parsley
- red bell pepper
- yellow onion
- plum tomatoes
- garlic

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium ovenproof 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920.0kcal, Fat 65.0g, Proteins 39.0g, Carbs 48.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Halve **pepper**, remove stem and seeds, and cut into ½-inch strips. Peel **onion**, then halve and slice ½-inch thick (about 1½ cups). Cut **tomato** lengthwise into ½-inch wedges. Pat **sausages** dry and rub with **1 teaspoon oil**.



4. Roast sausages

Remove skillet from heat, then stir in **2 tablespoons water**. Season to taste with **salt and pepper**. Place sausages on top of vegetables and roast on the upper oven rack until sausages are browned and heated through, and vegetables are tender, 15-20 minutes.



2. Make parsley oil

Peel **2 large garlic cloves**, roughly chop **1 teaspoon** and thinly slice the rest. Roughly chop **parsley leaves and stems** together. In a small bowl stir together **¼ cup oil**, and **chopped garlic and parsley**. Season to taste with **salt and pepper**.



5. Prep bread

Meanwhile, finely grate **Parmesan**. Using a serrated knife, make a cross hatch pattern in the **ciabatta roll**, stopping about ¾-way down. Place roll on a baking sheet; spoon **1 tablespoon parsley oil** into the crevices of the roll. Stuff with **half the Parmesan**. Sprinkle top with remaining Parmesan, then lightly drizzle with more parsley oil (save rest for step 6).



3. Cook vegetables

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **peppers and onions** and a **pinch each salt and pepper**. Cook, stirring occasionally, until peppers and onions are softened and browned in spots, 5-7 minutes. Stir in **sliced garlic and tomatoes**, and continue to cook until tomatoes are softened, about 3 minutes.



6. Bake bread & serve

Bake **ciabatta** alongside **sausages** until ciabatta is golden brown and cheese is melted throughout, about 7 minutes. Serve ciabatta alongside **sausage and vegetables**, with **remaining parsley oil** spooned over top of sausages. Enjoy!