



Saucy Sausage & Peppers

with Cheesy Garlic Bread

 20-30min  2 Servings

Fresh basil brightens up this saucy take on sausage and peppers. Dip the cheesy garlic bread with reckless abandon to soak up all of the rich sauce, bursting with the savory flavors of sweet Italian sausage, onions, peppers, and aromatic basil.

What we send

- yellow onion
- green bell pepper
- canned whole-peeled tomatoes
- sweet Italian sausage links
- fresh basil
- garlic

What you need

- kosher salt & ground pepper
- olive oil

Tools

- 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 770.0kcal, Fat 28.0g, Proteins 43.0g, Carbs 86.0g



1. Prep ingredients

Halve, peel, and thinly slice **onion** into ½-inch pieces. Halve **pepper**, remove stem, core and seeds; slice into ½-inch pieces. Cut **tomatoes** in the can with kitchen shears until finely chopped. Peel and finely chop **2 teaspoons garlic**. Pick **half of the basil leaves** from **stems**; reserve stems and remaining whole sprigs for step 4, and whole leaves for step 6.



4. Braise sausages & sauce

Add **whole basil sprigs and stems** and **1 teaspoon of the garlic** to same pot and cook until fragrant, about 30 seconds. Add **peppers, onions, tomatoes and their juices**. Cook, partially covered, over medium until the sauce is thickened, vegetables are very soft, and **sausages** are cooked through, 8-10 minutes.



2. Cook onions & peppers

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **peppers, onions** and **a pinch each salt and pepper**. Cook until onions and peppers are softened and browned in spots, 6-8 minutes. Transfer to a bowl.



5. Prep garlic bread

Preheat broiler with top rack 6 inches from heat source. Line a rimmed baking sheet with foil. While **sausages** braise, finely grate **Parmesan**. Halve **rolls** lengthwise and generously brush all over with **oil**. Transfer rolls to baking sheet, cut side-down. Broil on top rack until lightly browned, 1-2 minutes (watch closely as broilers vary).



3. Brown sausages

Add **sausages** and **1 teaspoon oil** to same pot. Cook over medium-high heat until browned all over, about 6 minutes.



6. Finish & serve

Flip **rolls**. Sprinkle with **remaining garlic** and **all of the Parmesan**. Broil on top rack until cheese is melted, 1-2 minutes. Cut **garlic bread** into thirds. Remove **basil sprigs and stems** from pot and discard. Season **sauce** to taste with **salt** and **pepper**. Tear **reserved basil leaves** and sprinkle over top. Serve **sausage and peppers** with **garlic bread** alongside....