

Italian Sausage & Pepper Sandwiches

with Roasted Prince of Orange Potatoes

TIME: 35-45 minutes

SERVINGS: 4

Italian sausage and sweet peppers are a classic flavor pairing that we're calling on in tonight's dish. We're cooking the peppers with red onion and sweet tomatoes with a bit of tomato paste, then finishing the sausages in the savory sauce and piling it all high on rustic ciabatta rolls. A side of roasted Prince of Orange potatoes (an especially creamy variety) garnished with marjoram finishes it all off on with hearty texture and a touch of herbal flavor.



MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



Ingredients



4
ITALIAN BEEF
SAUSAGE*



4
CIABATTA ROLLS



6 oz
RED CHARM
TOMATOES



6 oz
SWEET PEPPERS



2 cloves
GARLIC



1
RED ONION



1 1/2 lbs
PRINCE OF
ORANGE
POTATOES



1 bunch
MARJORAM

KNICK KNACKS:



2 Tbsps
TOMATO PASTE



1 Tbsp
WHITE WINE
VINEGAR



1/3 cup
GRATED
PARMESAN
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES

* Made With Natural Pork Casings



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1 Prepare & roast the potatoes:

- ☐ Preheat the oven to 475°F. Line a sheet pan with aluminum foil.
- ☐ Wash and dry the **potatoes**. Quarter the potatoes lengthwise. Place on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat. Arrange in a single layer.
- ☐ Roast 23 to 25 minutes, or until lightly browned and tender when pierced with a fork. Leaving the oven on, remove the roasted potatoes from the oven. Carefully transfer to a plate. Set aside in a warm place. Remove and discard the aluminum foil.

2 Prepare the remaining ingredients:

- ☐ While the potatoes roast, wash and dry the remaining fresh produce.
- ☐ Cut off and discard the pepper stems; halve lengthwise, then remove and discard the ribs and seeds. Thinly slice the peppers lengthwise.
- ☐ Peel and thinly slice the onion.
- ☐ Peel and roughly chop the garlic.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Pick the marjoram leaves off the stems; discard the stems.
- ☐ Halve the rolls.
- ☐ Halve the sausages crosswise, then lengthwise.

3 Brown the sausages:

- ☐ While the potatoes continue to roast, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **sausages** in a single layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring constantly, 30 seconds to 1 minute, or until browned. Leaving any browned bits (or fond) in the pan, transfer to a plate.

4 Cook the vegetables & finish the sausages:

- ☐ Add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **peppers, onion, and garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- ☐ Add the **tomato paste** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant.
- ☐ Add the **vinegar, seasoned tomatoes, browned sausages**, and **1/3 cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the mixture has thickened. Turn off the heat and stir in **half the marjoram**. Season with salt and pepper to taste.

5 Toast the rolls:

- ☐ While the vegetables cook, place the **rolls** on the same sheet pan, cut side up; drizzle with olive oil and season with pepper. Toast in the oven 4 to 6 minutes, or until lightly browned and crispy. Remove from the oven; transfer to a work surface.

6 Serve your dish:

- ☐ Divide the **cooked vegetables and sausages** between the **toasted roll** bottoms. Top with the **cheese**. Complete the sandwiches with the roll tops. Divide among 4 dishes.
- ☐ Transfer the **roasted potatoes** to a serving dish. Garnish with the **remaining marjoram**. Enjoy!

