

Sheet Pan Hot Italian Sausage Sandwiches

with Peppers & Spiced Mayo

2 SERVINGS | 30-40 MINS

 **Blue Apron**
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Ingredients*



10 oz Hot Italian Pork Sausage



1 Red Onion



1 oz Sliced Roasted Red Peppers



1 Tbsp Hot Sauce



2 Sandwich Rolls



2 cloves Garlic



¾ cup Grated Parmesan Cheese



¾ lb Potatoes



1 Bell Pepper



2 Tbsps Mayonnaise



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise, then cut crosswise into 1/2-inch pieces.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Halve and peel the **onion**; cut into 1-inch-wide wedges, keeping the layers intact.
- Cut off and discard the stem of the **bell pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Halve the **rolls**.



2 Roast the potatoes

- Place the **potato pieces** on a sheet pan. Drizzle with **olive oil**; season with salt and pepper. Toss to coat and arrange in an even layer. Evenly sprinkle with the **cheese**.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

3 Roast the sausage & vegetables

- Meanwhile, transfer the **smashed garlic cloves, onion wedges, and sliced bell pepper** to a separate sheet pan. Drizzle with **olive oil**; season with salt and pepper. Toss to coat; arrange in an even layer.
- Add the **sausage** in an even layer (tearing into bite-sized pieces before adding).



Step 3 continued:

- Roast 15 to 17 minutes, or until the vegetables are tender when pierced with a fork and the sausage is cooked through.
- Leaving the oven on and reserving the sheet pan, transfer the **roasted sausage and vegetables** to a large bowl; add the **red peppers** and toss to combine. Taste, then season with salt and pepper if desired.

4 Toast the rolls

- Place the **halved rolls** on the reserved sheet pan, cut side up. Drizzle with **olive oil**.
- Toast in the oven 7 to 9 minutes, or until lightly browned and crispy around the edges.
- Transfer to a work surface.



5 Finish & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be.
- Assemble the sandwiches using the **toasted rolls** and **finished sausage and vegetables**.
- Serve the **sandwiches** with the **roasted potatoes** and **spiced mayo** on the side. Enjoy!

