



GREEN PEPPER AND BLACK OLIVE FLATBREADS

with Chili Garlic Butter



HELLO

CHILI GARLIC BUTTER

This addictively spicy and aromatic condiment is perfect for dunking.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 800



Green Bell Pepper



Garlic



Fresh Mozzarella
(Contains: Milk)



Tomato Paste



Chili Flakes



Shallot



Black Olives



Italian Seasoning



Flatbreads
(Contains: Wheat)

START STRONG


Adjusting your oven rack to the top position will help your flatbread get nice and crisp and your cheese get all bubbly.

BUST OUT

- Baking sheet
- Small pan
- Small bowl
- Sugar (1 tsp | 2 tsp)
- Olive oil (1 tsp | 2 tsp)
- Vegetable oil (4 tsp | 8 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Green Bell Pepper 1 | 2
- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Black Olives 1 oz | 2 oz
- Fresh Mozzarella 4 oz | 8 oz
- Italian Seasoning 1 tsp | 2 tsp
- Tomato Paste 3 TBSP | 6 TBSP
- Flatbreads 2 | 4
- Chili Flakes  1 tsp | 1 tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Place a baking sheet on top rack of oven and preheat oven to 450 degrees. **Wash and dry all produce.** Halve, deseed, and thinly slice **bell pepper**. Peel and thinly slice **shallot** into rounds. Roughly chop **garlic**. Roughly chop **olives**. Tear **mozzarella** into small pieces.



4 BAKE FLATBREADS

Transfer assembled **flatbreads** to preheated baking sheet. Bake on top rack until flatbreads are browned and crisp and cheese has melted, 12-15 minutes.



2 MAKE SAUCE

Heat a drizzle of **olive oil** in a small pan over medium heat. Add **Italian Seasoning** and half the **garlic**. Cook until fragrant, about 1 minute. Add **tomato paste**, $\frac{1}{4}$ cup **water**, and **1 tsp sugar**. Bring to a simmer, then turn off heat. Season with **salt** and **pepper**.



5 MAKE CHILI GARLIC BUTTER

Meanwhile, in a small microwave-safe bowl, combine remaining **garlic**, a pinch of **chili flakes**, and **3 TBSP butter**. Microwave on high until melted and fragrant, 30 seconds to 1 minute. Season with **salt**.



3 ASSEMBLE FLATBREADS

Place **flatbreads** on a cutting board. Rub each side with a drizzle of **oil**. Using a spoon, evenly spread flatbreads with **tomato sauce**. Top with **bell pepper** and as much **shallot** and **olives** as you like. Evenly top with **mozzarella**.



6 FINISH AND SERVE

Transfer baked **flatbreads** to a cutting board; cut into wedges. Serve with **chili garlic butter** for drizzling on top and dipping crusts into.

OLIVE YOU

These little black spheres add the perfect briny bite. (We tossed our leftover olives into salad—feel free to follow suit.)

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