



ROASTED GARLIC & ZUCCHINI FLATBREADS

with White Sauce, Mozzarella & Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 Clove | 2 Cloves
Garlic



4 oz | 8 oz
Grape Tomatoes



¼ oz | ¼ oz
Chives



1 TBSP | 2 TBSP
Italian Seasoning



2 | 4
Flatbreads
Contains: Sesame,
Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



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HelloCustom

2 PERSON | 4 PERSON

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HelloCustom instructions on the flip side of this card.



4 oz | 8 oz
Bacon

Calories: 850

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 600



HELLO

ROASTED GARLIC

Transforms pungent cloves to soft, caramelized sweetness

THE SAUCE THICKENS

In step 5, you'll be making a garlicky, herby white sauce for the flatbreads. For the silkier texture, be sure to follow the whisking instructions at every stage.

BUST OUT

- Aluminum foil
 - Baking sheet
 - Medium bowl
 - Large pan
 - Whisk
 - Paper towels
 - Kosher salt
 - Black pepper
 - Olive oil (1 TBSP | 1 TBSP)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Peel **garlic** and place in the center of a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet. Halve **tomatoes**. Mince **chives**.



2 ROAST ZUCCHINI

- Toss **zucchini** on a baking sheet with a **drizzle of olive oil, 1 tsp Italian Seasoning (2 tsp for 4 servings), salt, and pepper**. Place **garlic foil packet** on same sheet.
- Roast on top rack, tossing halfway through, until zucchini is browned and tender, 14-16 minutes.



3 MARINATE TOMATOES

- Meanwhile, place **tomatoes** in a medium bowl; toss with **1 tsp Italian Seasoning (2 tsp for 4 servings), a drizzle of olive oil, salt, and pepper**. (**You'll use the rest of the Italian Seasoning later.**) Set aside to marinate.
- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop bacon; wipe out pan.



4 TOAST FLATBREADS

- Once **zucchini** is tender, transfer to bowl with **tomatoes**; toss to combine.
- Leaving **garlic foil packet** on sheet, carefully wipe off any excess oil. Place **flatbreads** on same sheet. (**For 4 servings, divide between 2 baking sheets; toast on top and middle racks, swapping rack positions halfway through toasting.**)
- Return to top rack until flatbreads are lightly toasted and garlic is softened, 5-7 minutes.



5 MAKE WHITE SAUCE

- While flatbreads toast, melt **1 TBSP butter (2 TBSP for 4 servings)** in a large pan over medium-high heat. Add **flour, garlic powder, and remaining Italian Seasoning**. Whisk constantly until lightly browned, 30 seconds.
- Reduce heat to medium low and whisk in **cream cheese** and **½ cup water (1 cup for 4)** until melted and combined. Season generously with **salt** and **pepper**. Simmer until thickened, 1-2 minutes. Remove pan from heat.

Use pan used for bacon here.



6 ASSEMBLE FLATBREADS

- Once **roasted garlic** is done, carefully transfer to a cutting board and roughly chop.
- Heat broiler to high.
- Evenly top **flatbreads** with **sauce, roasted garlic, and veggies**. Sprinkle with **mozzarella**.
- Top **flatbreads** with **bacon** along with **veggies**.



7 FINISH & SERVE

- Broil **flatbreads** until cheese melts, 1-2 minutes. (**For 4 servings, broil in batches.**) **TIP: Watch carefully to avoid burning.**
- Slice flatbreads into pieces; sprinkle with **chives** and **chili flakes** to taste. Divide between plates and serve.

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*Bacon is fully cooked when internal temperature reaches 145°.