

INGREDIENTS

2 PERSON | 4 PERSON



Zucchini



Grape Tomatoes



1 Clove | 2 Cloves Garlic



1 | 1 Lemon



4 oz | 8 oz Ricotta Cheese Contains: Milk



2 | 4 Flatbreads Contains: Sesame, Wheat



1/4 oz | 1/4 oz Parsley



1 tsp | 1 tsp Chili Flakes



2 tsp | 4 tsp Honey



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz 6 Chopped Chicken



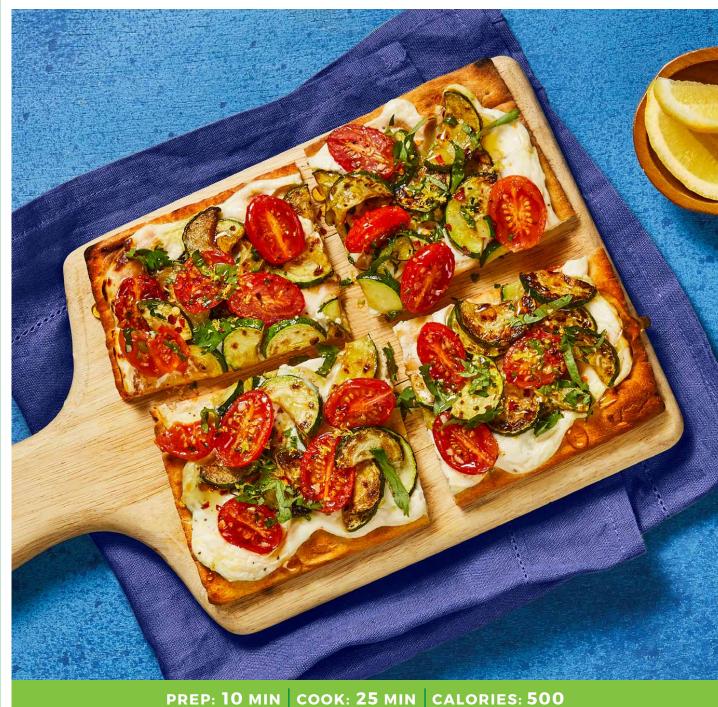


9 oz | 18 **oz** (3) Italian Chicken Sausage Mix

G Calories: 690 G Calories: 790

ZUCCHINI & TOMATO FLATBREADS

with Lemon Ricotta, Fresh Parsley, Honey & Chili Flakes





HELLO

LEMON RICOTTA

Citrusy, creamy-soft cheese adds sophistication to flatbreads.

HEAT IT UP

Why do we ask you to preheat the baking sheet? Simple: A hot sheet helps the flatbreads get nice and crispy from the moment they hit the sheet.

BUST OUT

- · Baking sheet
- · Large pan
- Zester
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 2 tsp) (1 tsp | 1 tsp) 😉 😉
- Olive oil (2½ tsp | 3 tsp)

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- *Chicken is fully cooked when internal temperature
- *Chicken Sausage is fully cooked when internal temperature



1 PREP

- Place a **lightly oiled** baking sheet on top rack (for 4 servings, use 2 lightly oiled baking sheets on top and middle racks) and preheat oven to 450 degrees. Wash and dry produce.
- Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons. Halve tomatoes. Peel and mince or grate garlic. Zest and quarter lemon.
- © Open package of **chicken*** and drain off any excess liquid. Season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or sausage*; cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat:

transfer to a plate. Wipe out pan.



2 COOK ZUCCHINI

• Heat a drizzle of olive oil in a large pan over medium-high heat. Add zucchini and cook, stirring, until lightly browned and softened, 5-6 minutes. Season with salt and pepper.



Use pan used for chicken or sausage here.



· While zucchini cooks, in a small bowl, combine tomatoes, garlic, and a drizzle of olive oil. Season with salt and pepper.



4 MAKE LEMON RICOTTA

 In a second small bowl, combine ricotta, half the lemon zest, 1/2 tsp olive oil (1 tsp for 4 servings), and lemon juice to taste. Season with salt and pepper.



5 BAKE FLATBREADS

- · Carefully place flatbreads on prepared sheet (divide between both prepared sheets for 4 servings). Evenly spread flatbreads with **lemon ricotta**. Top with zucchini and tomatoes, cut sides up.
- Bake on top rack (top and middle racks for 4) until flatbreads are golden brown, 10-12 minutes.
- Top flatbreads with chicken or sausage along with veggies.



6 FINISH & SERVE

- Meanwhile, pick parsley leaves from stems; roughly chop leaves.
- Once **flatbreads** are done, garnish with parsley, remaining lemon zest, and chili flakes to taste. Drizzle with honey, then slice into pieces.
- Divide between plates and serve with any remaining lemon wedges on the side.