



MUSHROOM FLATBREADS

with Gouda Cream Sauce & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Cremini
Mushrooms



1 | 2
Onion



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



2 | 4
Flatbreads
Contains: Sesame,
Wheat



1 TBSP | 2 TBSP
Italian Seasoning



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



2 tsp | 2 tsp
Dijon Mustard



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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
Chopped Chicken
Breast
Calories: 830



9 oz | 18 oz
Italian Chicken
Sausage Mix
Calories: 920



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 630



HELLO

CREMINI MUSHROOMS

A younger, petite portobello with a mild mushroom flavor

CHEAT SHEET

For extra-crispy flatbreads, preheat the oiled baking sheet while preheating the oven in Step 1.

BUST OUT

- Baking sheet
- Whisk
- Large pan
- Paper towels
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp) (1 tsp | 1 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



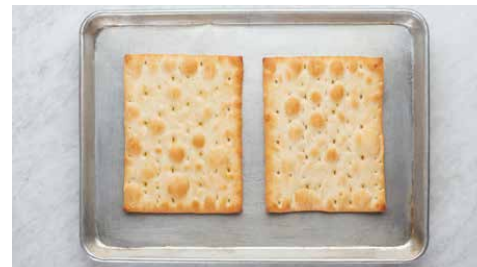
1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Halve, peel, and thinly slice **onion**.



4 MAKE GOUDA SAUCE

- Meanwhile, in a small pot, heat **cream sauce base** over medium-high heat until gently bubbling, 1-2 minutes.
- Reduce heat to medium; tear **gouda** into pieces and add to pot. Whisk until melted and combined.
- Remove pot from heat; stir in **half the mustard** (all for 4 servings) until thoroughly combined.



2 TOAST FLATBREADS

- Place **flatbreads** on a **lightly oiled** baking sheet. Toast on top rack until lightly golden, 3-4 minutes. Remove from oven. (For 4 servings, divide flatbreads between two sheets; toast on top and middle racks.)
- Pat **chicken*** dry with paper towels and season 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 browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate.



5 BUILD FLATBREADS

- Spread **gouda sauce** over **flatbreads**. Top with **mushroom mixture** and **Parmesan**. Return flatbreads to top rack until cheese melts and edges are golden brown, 6-10 minutes. (For 4 servings, return sheets to top and middle racks; swap positions halfway through baking.)
- Top **flatbreads** with **chicken** or **sausage** along with **mushroom mixture**.



3 COOK MUSHROOMS & ONION

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until lightly browned, 4-5 minutes. **TIP: Lower heat and add a splash of water if mushrooms begin to brown too quickly.**
- Add **onion** and another **drizzle of oil**; season with **Italian Seasoning** and a **big pinch of salt**. Cook, stirring, until veggies are browned and tender, 5-7 minutes. Taste and season with **salt** and **pepper** if desired. Turn off heat; transfer to a plate. Wipe out pan.
- Use pan used for chicken or **sausage** here.



6 FINISH & SERVE

- Cut **flatbreads** into pieces and divide between plates. Serve.

*Chicken is fully cooked when internal temperature reaches 165°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.