



# 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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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: 790



9 oz | 18 oz  
Italian Chicken Sausage Mix  
Calories: 890



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 silkiest 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)
- Cooking oil (1 tsp | 1 tsp) 🇺🇸 🇺🇸
- 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.

- 🇺🇸 Cut **chicken\*** into bite-size pieces if necessary. Pat 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\*** and cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a paper-towel-lined plate. 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 chicken or sausage 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 **chicken** or **sausage**
- 🇺🇸 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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🇺🇸 \*Chicken is fully cooked when internal temperature reaches 165°.

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