



CHICKEN SAUSAGE & ZUCCHINI FLATBREADS

with Garlicky White Sauce, Mozzarella & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



2 Cloves | 4 Cloves
Garlic



9 oz | 18 oz
Italian Chicken
Sausage Mix



2 | 4
Flatbreads
Contains: Sesame,
Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HELLO

ROASTED GARLIC

Roasting pungent cloves turns them soft, caramelized, and savory-sweet.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 950



THE SAUCE THICKENS

In Step 5, you'll make a creamy white sauce to spread over your flatbreads before topping and baking. For the silkiest texture, be sure to follow the whisking instructions at every stage.

BUST OUT

- Aluminum foil
- Large pan
- Baking sheet
- Whisk
- Kosher salt
- Black pepper
- Olive oil (**1 tsp** | **1 tsp**)
- Cooking oil (**5 tsp** | **7 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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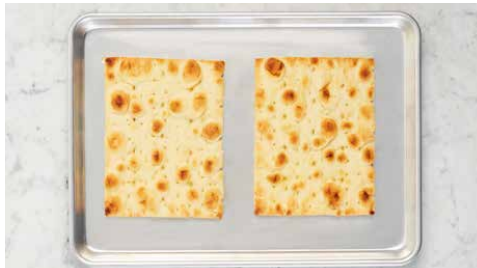
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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and slice **zucchini** crosswise into ½-inch-thick rounds. 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.



4 TOAST FLATBREADS

- Once zucchini and garlic are done, transfer to a cutting board. Carefully wipe off any excess oil from sheet; place **flatbreads** on sheet.
- Drizzle each flatbread with **oil**; toast on top rack until lightly golden, 5-7 minutes. (**For 4 servings, divide between two baking sheets; toast on top and middle racks.**)



2 ROAST VEGGIES

- Toss **zucchini** on a baking sheet with a **drizzle of oil, salt,** and **pepper**. Place **garlic foil packet** on same sheet.
- Roast on top rack until zucchini is browned and garlic is softened, 12-15 minutes.



5 MAKE SAUCE

- While flatbreads toast, carefully unwrap foil packet; mash **roasted garlic** with a fork.
- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for sausage over medium-high heat. Add **flour** and cook, whisking constantly, until lightly browned, 30 seconds.
- Whisk in **cream cheese**, roasted garlic, and **½ cup water (1 cup for 4)** until combined. Simmer until thickened, 1-2 minutes. (**TIP: If sauce seems too thick, add more water a splash at a time.**) Turn off heat. Season with **salt** and **pepper**.



3 COOK SAUSAGE

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sausage*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.



6 FINISH & SERVE

- Heat broiler to high. Evenly spread **flatbreads** with **half the sauce**, then top with **sausage** and **zucchini**. Drizzle remaining sauce on top. Sprinkle with **mozzarella** and **Parmesan**.
- Broil flatbreads until cheese melts, 1-2 minutes (**for 4 servings, broil in batches**).
- Slice flatbreads into quarters and divide between plates. Serve.

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