



CHEESY MUSHROOM & ZUCCHINI FLATBREADS

with Creamy Chive Sauce & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



4 oz | 8 oz
Button Mushrooms



1 | 2
Zucchini



1 tsp | 2 tsp
Garlic Powder



¼ oz | ½ oz
Chives



1 | 2
Tomato



1 | 2
Lemon



2 | 4
Flatbreads
Contains: Sesame,
Wheat



½ Cup | 1 Cup
Italian Cheese
Blend
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
Shrimp
Contains: Shellfish



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 630

Calories: 700



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 500



HELLO FRESH

HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.

NICE SLICE

Always squish tomatoes when you're trying to slice or dice 'em? Switch to a serrated or bread knife! The blade's teeth will cut through the skin every time.

BUST OUT

- Large pan
- Aluminum foil
- 2 Small bowls
- Baking sheet
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (3 tsp | 4 tsp) (1 tsp | 1 tsp)

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*Shrimp are fully cooked when internal temperature reaches 145°.
*Chicken is fully cooked when internal temperature reaches 165°.



1 START PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and heat broiler to high. Place **cream cheese** in a small bowl of warm water to soften. **Wash and dry produce.**
- Trim and quarter **mushrooms** (**skip if your mushrooms are pre-sliced!**). Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons.

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken in a single layer; season with **salt** and **pepper**. Cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 TOAST FLATBREADS

- Place **flatbreads** smooth side up on a **lightly oiled**, foil-lined baking sheet. Toast on top rack until golden brown, 1-2 minutes. (**For 4 servings, divide between two lightly oiled, foil-lined sheets; toast on top and middle racks.**)



2 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, 4 minutes.
- Add **zucchini, garlic powder, a pinch of salt,** and **pepper**; cook, stirring occasionally, until veggies are lightly browned and tender, 2-3 minutes more.

Use pan used for shrimp or chicken here.



5 FINISH FLATBREADS

- Once flatbreads are toasted, remove sheet from oven. Carefully flip **flatbreads**, then evenly spread with **chive cream cheese**. Top with **cooked veggies** and **tomato**; sprinkle with **Italian cheese blend**.
- Return to top rack and broil until edges are browned and cheese melts, 2-4 minutes. (**For 4 servings, broil on top and middle racks, swapping positions halfway through.**) **TIP: Watch carefully to avoid burning!**
- Transfer flatbreads to a cutting board and slice into quarters.

- Add **shrimp** or **chicken** along with **veggies** and **tomato**.



3 FINISH PREP & MIX CREAM CHEESE

- While veggies cook, finely chop **chives**. Thinly slice **tomato** into rounds; season with **salt** and **pepper**. Quarter **lemon**.
- In a second small bowl, whisk together **softened cream cheese** and half the chives until smooth.



6 SERVE

- Divide **flatbreads** between plates. Garnish with **remaining chives** and a **squeeze of lemon juice**. Serve with **remaining lemon wedges** on the side.

WK 19-19