



ARTICHOKE & ZUCCHINI FLATBREADS

with Tomato, Lemon Aioli & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Zucchini



1 | 2
Tomato



1 | 1
Lemon



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 | 4
Flatbreads
Contains: Sesame,
Wheat



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk



1 | 2
Marinated
Artichoke Hearts



1 tsp | 2 tsp
Chili Flakes



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

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

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



4 oz | 8 oz
Bacon

Calories: 1050



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 790



NICE SLICE

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

BUST OUT

- 2 Baking sheets
- Zester
- Large pan
- Small bowl
- Whisk
- Medium pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (4 tsp | 8 tsp)

MORE IS MORE

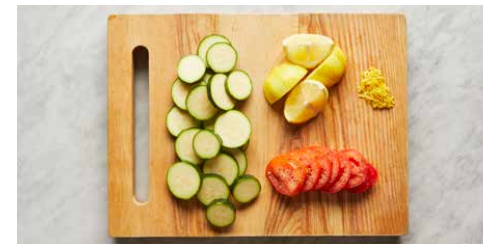
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 START PREP & ROAST POTATOES

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges.
- Toss potatoes on a baking sheet with a **large drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.



2 FINISH PREP

- Meanwhile, trim and slice **zucchini** crosswise into ¼-inch-thick rounds. Zest and quarter **lemon**. Thinly slice **tomato** into rounds; season with **salt and pepper.**



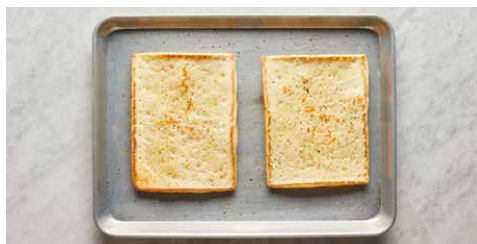
3 COOK ZUCCHINI

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini, half the garlic powder (you'll use the rest in the next step), a pinch of salt, and pepper.** Cook, stirring occasionally, until zucchini is lightly browned, 2-3 minutes.
- Heat a medium dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



4 MIX AIOLI

- In a small bowl, whisk together **mayonnaise, remaining garlic powder, juice from one lemon wedge (two wedges for 4 servings),** and as much **lemon zest** as you like.
- Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Taste and season with **salt and pepper** if desired. **TIP: If you like things spicy, add a pinch of chili flakes!**



5 TOAST FLATBREADS

- Once potatoes are done, drizzle both sides of each **flatbread** with **olive oil**; brush or rub to coat all over and season with **salt and pepper.**
- Place flatbreads upside down (**dimpled sides down**) on a second baking sheet. Toast on top rack until golden brown and crisp, 3-4 minutes. (**For 4 servings, divide flatbreads between two sheets. Toast on top and middle racks, swapping rack positions halfway through.**)



6 ASSEMBLE & BAKE

- Once flatbreads are toasted, flip over (**dimpled sides up**); evenly layer with **Italian cheese blend, zucchini, sliced tomato, and artichoke hearts.**
- Return to top rack and bake until cheese melts, 4-6 minutes. (**For 4 servings, bake on top and middle racks, swapping rack positions halfway through.**) (**Watch carefully so flatbreads don't burn!**)



7 FINISH & SERVE

- Drizzle **flatbreads** with as much **lemon aioli** as you like. Sprinkle with as many **chili flakes** as you like. Cut flatbreads into quarters.
- Divide flatbreads and **potato wedges** between plates. Serve with any **remaining lemon wedges** and any remaining aioli on the side.
- Top **flatbreads** with **bacon.**