



ROASTED GARLIC & ZUCCHINI FLATBREADS

with White Sauce, Mozzarella & Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 Clove(s) | 2 Clove(s)
Garlic



4 oz | 8 oz
Grape Tomatoes



¼ oz | ½ oz
Chives



1 TBSP | 2 TBSP
Italian Seasoning



2 | 4
Flatbreads
Contains: Wheat,
Sesame



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



½ Cup(s) | 1 Cup(s)
Mozzarella Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



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HelloCustom

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10 oz | 20 oz
Chopped Chicken Breast
Calories: 790



9 oz | 18 oz
Italian Chicken Sausage Mix
Calories: 860



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 600



HELLO

ROASTED GARLIC

Its heavenly aromas and caramelized notes pair perfectly with crisp crust and gooey cheese.

THE SAUCE THICKENS

In Step 4, you'll make a roux, or a mixture of flour and butter that works wonders to thicken sauces and soups. Cooking the mixture first gives it a toasted, nutty flavor—but since roux can brown in a flash, be sure to whisk constantly so it doesn't burn.

BUST OUT

- Aluminum foil
- Baking sheet
- Medium bowl
- Large pan
- Whisk
- Kosher Salt
- Black Pepper
- Olive Oil
- Butter
Contains: Milk

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.

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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 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**.



4 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.



2 ROAST & MARINATE

- 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 until zucchini is browned and tender, 12-15 minutes.
- Meanwhile, place **tomatoes** in a medium bowl; toss with a **drizzle of olive oil, 1 tsp Italian Seasoning** (2 tsp for 4 servings), **salt,** and **pepper**. (You'll use the rest of the **Italian Seasoning** later.) Set aside to marinate.

- Open package of **chicken*** and drain off any excess liquid. 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 cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 ASSEMBLE FLATBREADS

- Once **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**.
- Add **chicken** or **sausage** to flatbreads along with **veggies**.



3 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. (Divide between 2 sheets for 4 servings.)
- Return to top rack until flatbreads are lightly toasted and garlic is softened, 5-7 minutes. (For 4, toast on top and middle racks; swap rack positions halfway through toasting.)



6 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.

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