



Hello
FRESH

AUG
2016

Charred Scallion and Corn Flatbread with Summer Squash and Salsa Fresca

As our chefs, Freida and Nate, were experimenting in the kitchen one afternoon, they thought, "What would happen if we took all the summer flavors we love and put them together on a flatbread? What would that taste like?" And voilà! This smoky charred scallion, corn, and squash feast was born.



Prep: 10 min
Total: 30 min



level 2



nut
free



veggie



Pizza
Dough



Fresh Mozzarella
Cheese



Scallions



Yellow
Squash



Corn
on the Cob



Grape
Tomatoes



Garlic



Chives



Lime

Ingredients

| | | 2 People | 4 People |
|-------------------------|----|----------|----------|
| Pizza Dough | 1) | 1 | 2 |
| Fresh Mozzarella Cheese | 2) | 4 oz | 8 oz |
| Scallions | | 4 | 8 |
| Yellow Squash | | 1 | 2 |
| Garlic | | 2 Cloves | 4 Cloves |
| Grape Tomatoes | | 4 oz | 8 oz |
| Corn on the Cob | | 1 | 2 |
| Chives | | ¼ oz | ½ oz |
| Lime | | 1 | 1 |
| Olive Oil* | | 1 T | 2 T |

*Not Included

Allergens

1) Wheat

2) Milk

Tools

Baking sheet, Small bowl, Large pan

Nutrition per person Calories: 640 cal | Fat: 23 g | Sat. Fat: 7 g | Protein: 27 g | Carbs: 83 g | Sugar: 8 g | Sodium: 1058 mg | Fiber: 7 g

Ruler

0 in ¼ in ½ in ¾ in 1 in

1



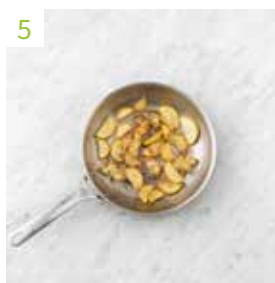
1 Par-bake the dough: Preheat the oven to 425 degrees. If you know you'll be making this recipe in advance, remove the **pizza dough** from the fridge and let it come to room temperature. Using your hands, stretch the dough into a rough ¼-inch thick rectangle. **HINT:** If you have a rolling pin or wine bottle, you can use it to roll out the dough on a lightly floured surface. Place the dough onto a lightly oiled baking sheet and prick all over with a fork. Place in the oven for 10-15 minutes, until just barely golden brown on the edges. Remove from oven. Heat broiler to high or oven to 500 degrees.

2



2 Prep the remaining ingredients: Wash and dry all produce. Halve the **squash** lengthwise. Slice into thin half moons. Shuck the **corn**, then cut the kernels off the cob. Quarter the **tomatoes**. Halve the **scallions** lengthwise and cut into 2-inch pieces. Mince or grate the **garlic**. Finely chop the **chives**. Tear the **mozzarella** into small pieces. Halve the **lime**.

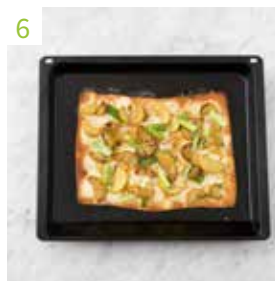
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3 Make the salsa fresca: Combine the **tomatoes**, **chives**, and a squeeze of **lime** in a small bowl. Season with **salt** and **pepper**.

4 Char the corn and scallions: Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **corn** and the **scallions**. Cook, tossing, for 4-5 minutes, until slightly charred. Season with **salt** and **pepper**. Remove from pan and set aside.

6



5 Cook the squash: Heat another drizzle of **oil** in the same pan over high heat. Add the **squash** to the pan. Cook, tossing, for 4-5 minutes, until golden brown. Add the **garlic** to the pan. Cook an additional 30 seconds, until fragrant. Season with **salt** and **pepper**.

6 Assemble and finish the flatbread: Top the par-baked **dough** with the **mozzarella**, **corn**, **scallions**, and **squash**. Return to the oven for 3-5 minutes, until cheese is melted and starting to brown. Top with the **salsa fresca**, cut the **flatbread** into squares, and enjoy!