



# HOT HONEY BRUSSELS & LEMON RICOTTA FLATBREADS

with Parmesan & Italian Cheeses

## INGREDIENTS

2 PERSON | 4 PERSON



**2 | 4**  
Flatbreads  
Contains: Wheat



**4 oz | 8 oz**  
Ricotta Cheese  
Contains: Milk



**8 oz | 16 oz**  
Brussels Sprouts



**1 tsp | 2 tsp**  
Italian Seasoning



**¾ oz | 1½ oz**  
Mike's Hot  
Honey



**1 | 2**  
Lemon



**¼ Cup | ½ Cup**  
Parmesan Cheese  
Contains: Milk



**½ Cup | 1 Cup**  
Italian Cheese  
Blend  
Contains: Milk

## HELLO

### LEMON RICOTTA

A sprinkle of lemon zest and juice adds citrusy brightness to this creamy spread.



**PREP: 10 MIN | COOK: 30 MIN | CALORIES: 760**



### MIKE'S HOT HONEY

Honey with a kick! Mike's Hot Honey is a unique combo of sweetness and heat for drizzling on all your favorite foods. Try it on pizza, chicken, cheese, and more.





## THE MORE YOU KNOW

In step 1, you'll be slicing your Brussels sprouts into shreds. This easy preparation gives the veg a fun texture and helps it cook nice and quick. Try shredding and sautéing Brussels sprouts again and then tossing with grated Parmesan, toasted walnuts, and a zesty vinaigrette for a tasty warm side salad.

## BUST OUT

- Large pan
- Zester
- Small bowl
- Baking sheet
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (5 tsp | 10 tsp)

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### 1 PREP BRUSSELS SPROUTS

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Trim and halve **Brussels sprouts** lengthwise. Lay flat and thinly slice crosswise into shreds.
- **4 SERVINGS: Adjust racks to top and middle positions.**



### 2 COOK BRUSSELS SPROUTS

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **Brussels sprouts**; season with half the **Italian Seasoning** (you'll use the rest in the next step) and a pinch of **salt** and **pepper**. Cook, stirring occasionally, until bright green and softened, 5-7 minutes. Remove from pan.



### 3 MIX RICOTTA

- Meanwhile, zest and quarter **lemon**.
- In a small bowl, combine **ricotta**, half the **lemon zest**, remaining **Italian Seasoning**, and a squeeze of **lemon juice** to taste. Stir in **1 TBSP olive oil** and season with **salt** and **pepper**.
- **4 SERVINGS: Zest 1 lemon and quarter both. Use 3/4 of the lemon zest and 2 TBSP olive oil.**



### 4 TOAST FLATBREADS

- Place **flatbreads** on a baking sheet. Brush or rub each with a drizzle of **olive oil** and season with **salt** and **pepper**.
- Toast in oven until golden brown, 3-5 minutes.
- **4 SERVINGS: Divide flatbreads between 2 baking sheets; toast on top and middle racks, swapping rack positions halfway through baking.**



### 5 BAKE FLATBREADS

- Evenly spread toasted **flatbreads** with **lemon ricotta**. Top with a layer of **Brussels sprouts**. Sprinkle with **Italian cheese** and half the **Parmesan** (save the rest for serving).
- Bake on top rack until cheese has melted and flatbreads are crispy, 4-6 minutes.



### 6 FINISH & SERVE

- Slice **flatbreads** into pieces.
- Divide between plates and drizzle with **hot honey**. Sprinkle with remaining **Parmesan** and **lemon zest** to taste. Serve with remaining **lemon wedges** on the side.