



## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Brussels Sprouts



1 TBSP | 1 TBSP  
Italian Seasoning



1 | 1  
Lemon



4 oz | 8 oz  
Ricotta Cheese  
Contains: Milk



2 | 4  
Flatbreads  
Contains: Wheat



¾ oz | 1½ oz  
Mike's Hot  
Honey



½ Cup | 1 Cup  
Italian Cheese  
Blend  
Contains: Milk



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk

## HELLO

### LEMON RICOTTA

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

## HOT HONEY BRUSSELS & LEMON RICOTTA FLATBREADS

with Parmesan & Italian Cheeses



### MIKE'S HOT HONEY

Using only 100% pure honey infused with real chili peppers, Mike's Hot Honey's sweet-heat combo makes any dish more dynamic. Try it on pizza, chicken, cheese, and even ice cream!

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





## SPROUTS HONOR

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 quickly. Try shredding and sautéing Brussels sprouts again and then tossing with a zesty vinaigrette, grated Parmesan, and toasted walnuts for a warm side salad.

## BUST OUT

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

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## 1 PREP BRUSSELS SPROUTS

- 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 **Brussels sprouts** lengthwise. Lay flat and thinly slice crosswise into shreds.



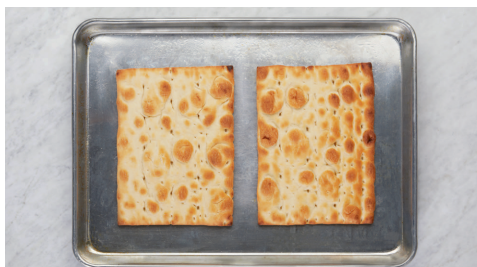
## 2 COOK BRUSSELS SPROUTS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **Brussels sprouts**; season with **½ tsp Italian Seasoning** (**1 tsp for 4 servings**) and a **pinch of salt and pepper**. (**You'll use more Italian Seasoning in the next step.**) Cook, stirring occasionally, until bright green and softened, 5-7 minutes.
- Remove from heat.



## 3 MIX RICOTTA

- While Brussels sprouts cook, zest and quarter **lemon**.
- In a small bowl, combine **half the lemon zest**, **½ cup ricotta** (**save any remaining for another use**), **½ tsp Italian Seasoning** (**be sure to measure—we sent more**), and a **squeeze of lemon juice** to taste. (**For 4 servings, use ¾ of the lemon zest, 1 cup ricotta, and 1 tsp Italian Seasoning.**) Stir in **1 TBSP olive oil** (**2 TBSP for 4**) and season with **salt and pepper**.



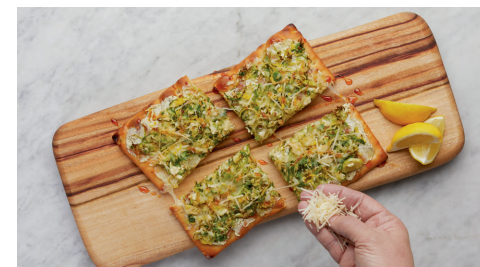
## 4 TOAST FLATBREADS

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



## 5 BAKE FLATBREADS

- Carefully 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 melts and flatbreads are crispy, 4-6 minutes.



## 6 FINISH & SERVE

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