



ZUCCHINI & TOMATO FLATBREADS

with Lemon Ricotta, Fresh Herbs, Honey & Chili Flakes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



4 oz | 8 oz
Grape Tomatoes



1 Clove | 2 Cloves
Garlic



1 | 1
Lemon



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



2 | 4
Flatbreads
Contains: Wheat



1 | 1
Green Herb
Blend



1 tsp | 1 tsp
Chili Flakes



2 tsp | 4 tsp
Honey



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



2 oz | 4 oz
Prosciutto

Calories: 590

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 510



HELLO

LEMON RICOTTA

Citrusy, creamy-soft cheese brings serious sophistication to these speedy flatbreads.

HEAT IT UP

Why do our chefs ask you to place a baking sheet (or two) in the oven while it preheats? The answer is simple: A hot sheet helps the flatbreads get nice and crispy, leading you on your way to golden-brown goodness.

BUST OUT

- Baking sheet
- Zester
- Large pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 2 tsp)
- Olive oil (2½ tsp | 3 tsp)
- Paper towels ↻
- Cooking oil (1 tsp | 1 tsp) ↻

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 PREP

- Place a **lightly oiled** baking sheet on top rack (for 4 servings, use 2 lightly oiled baking sheets on top and middle racks) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons. Halve **tomatoes**. Peel and mince or grate **garlic**. Zest and quarter **lemon**.



4 MAKE LEMON RICOTTA

- In a second small bowl, combine **ricotta**, **half the lemon zest**, ½ tsp olive oil (1 tsp for 4 servings), and **lemon juice** to taste. Season with **salt** and **pepper**.



2 COOK ZUCCHINI

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini** and cook, stirring, until lightly browned and softened, 5-6 minutes. Season with **salt** and **pepper**. Turn off heat.

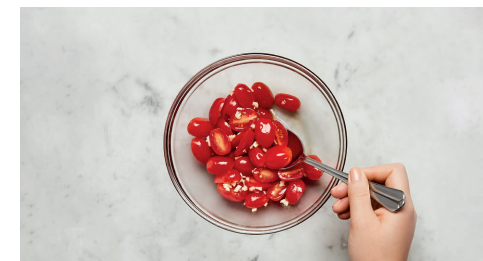
↻ Wipe out pan for use in step 5.



5 BAKE FLATBREADS

- Carefully place **flatbreads** on prepared sheet (divide between both prepared sheets for 4 servings). Evenly spread flatbreads with **lemon ricotta**. Top with **zucchini** and **tomatoes**, cut sides up.
- Bake on top rack (top and middle racks for 4) until flatbreads are golden brown, 10-12 minutes.

↻ While flatbreads bake, heat a **drizzle of oil** in pan used for zucchini over medium-high heat. Add **prosciutto** in a single layer; sear until browned and crispy, 2-3 minutes per side. (For 4 servings, cook in batches if necessary.) (TIP: Press down on prosciutto with a spatula for even crisping. If prosciutto starts to brown too quickly, reduce heat to medium.) Turn off heat; transfer to a paper-towel-lined plate.



3 MARINATE TOMATOES

- While zucchini cooks, in a small bowl, combine **tomatoes**, **garlic**, and a **drizzle of olive oil**. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Meanwhile, pick **parsley leaves** from stems; roughly chop leaves. Mince **chives**.
- Once **flatbreads** are done, garnish with parsley, chives, **remaining lemon zest**, and **chili flakes** to taste. Drizzle with **honey**, then slice into pieces.
- Divide between plates and serve with any **remaining lemon wedges** on the side.

↻ Crumble **prosciutto** over **flatbreads**.

WK 19-21