

ROASTED GARLIC & ZUCCHINI FLATBREADS

with White Sauce, Mozzarella & Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



Zucchini



Grape Tomatoes

¼ oz | ½ oz Chives

2 | 4 Flatbreads

Contains: Wheat

1 tsp | 2 tsp

Garlic Powder



2 Cloves | 4 Cloves





1 TBSP | 2 TBSP Italian Seasoning



1 TBSP | 2 TBSP Flour Contains: Wheat



4 TBSP | 8 TBSP Cream Cheese



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk

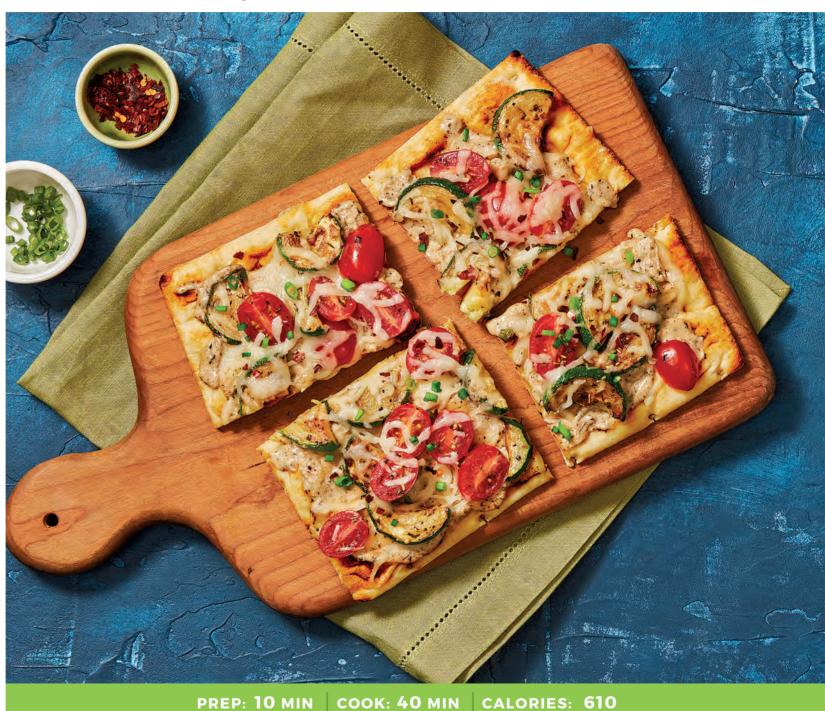


1tsp | 1tsp Chili Flakes

HELLO

ROASTED GARLIC

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



CALORIES: 610

HelloFRESH

THE MORE YOU KNOW

In step 4, you'll practice making 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 it can brown in a flash, be sure to whisk constantly so the flour doesn't burn.

BUST OUT

- Aluminum foil
- · Baking sheet
- Medium bowl
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

> (646) 846-3663 HelloFresh.com



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry all produce.
- Trim and halve **zucchini** lengthwise; slice crosswise into 1/2-inch-thick halfmoons. Place garlic cloves 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 SERVINGS: Adjust racks to top and middle positions.



4 MAKE WHITE SAUCE

- While flatbreads toast, melt 1 TBSP butter 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 1/2 cup water until melted and combined. Season generously with salt and pepper. Simmer until thickened, 1-2 minutes. Remove pan from heat.
- 4 SERVINGS: Use 2 TBSP butter and 1 cup water.



2 ROAST & MARINATE

- Toss **zucchini** on a baking sheet with a drizzle of olive oil, 1 tsp Italian Seasoning, 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 (vou'll use the rest later). salt, and pepper. Set aside to marinate.
- 4 SERVINGS: Use 2 tsp Italian Seasoning with both zucchini and tomatoes.



5 ASSEMBLE FLATBREADS

- Once **garlic** is done, carefully transfer cloves to a cutting board and roughly chop.
- · Heat broiler to high.
- Evenly top flatbreads with sauce, roasted garlic, and veggies. Sprinkle with mozzarella.



3 TOAST FLATBREADS

- Once **zucchini** is tender, transfer to bowl with tomatoes: toss to combine.
- · Leaving foil packet with garlic on sheet, carefully wipe off any excess oil. Place flatbreads on same sheet.
- Return to top rack until flatbreads are lightly toasted and garlic is softened, 5-7 minutes.
- 4 SERVINGS: Divide between 2 baking sheets and toast on top and middle racks; swap rack positions halfway through toasting.



6 FINISH & SERVE

- Broil **flatbreads** on top rack until cheese melts, 1-2 minutes. Slice flatbreads into pieces: sprinkle with chives and chili flakes to taste.
- Divide between plates and serve.
- · 4 SERVINGS: Broil in batches.
- TIP: Watch carefully to avoid burning.