



ROASTED GARLIC & ZUCCHINI FLATBREADS

with White Sauce, Mozzarella & Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



4 oz | 8 oz
Grape Tomatoes



1 Clove | 2 Cloves
Garlic



¼ oz | ½ oz
Chives



1 TBSP | 2 TBSP
Italian Seasoning



2 | 4
Flatbreads
Contains: Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes

HELLO

ROASTED GARLIC

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



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 620



THE SAUCE THICKENS

In step 4, you'll make 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

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry all produce.**
- Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Peel **garlic** and place 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 MAKE WHITE SAUCE

- While flatbreads toast, melt **1 TBSP butter (2 TBSP for 4 servings)** 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 **½ cup water (1 cup for 4)** until melted and combined. Season generously with **salt** and **pepper**. Simmer until thickened, 1-2 minutes. Remove pan from heat.



2 ROAST & MARINATE

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



5 ASSEMBLE FLATBREADS

- Once **garlic** is done, carefully transfer 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 **garlic foil packet** on sheet, carefully wipe off any excess oil. Place **flatbreads** on same sheet. (**Divide between 2 sheets for 4 servings.**)
- Return to top rack until flatbreads are lightly toasted and garlic is softened, 5-7 minutes. (**For 4, toast on top and middle racks; swap rack positions halfway through toasting.**)



6 FINISH & SERVE

- Broil **flatbreads** until cheese melts, 1-2 minutes. (**For 4 servings, broil in batches.**) **TIP: Watch carefully to avoid burning.**
- Slice flatbreads into pieces; sprinkle with **chives** and **chili flakes** to taste. Divide between plates and serve.