

## **INGREDIENTS**

2 PERSON | 4 PERSON



Zucchini



Grape Tomatoes

Chives

2 4 Flatbreads

Contains: Wheat

1 tsp | 2 tsp

Garlic Powder

½ Cup | 1 Cup

Mozzarella Cheese Contains: Milk



1 Clove | 2 Cloves Garlic



1 TBSP | 2 TBSP Italian Seasoning



1 TBSP | 2 TBSP Flour Contains: Wheat



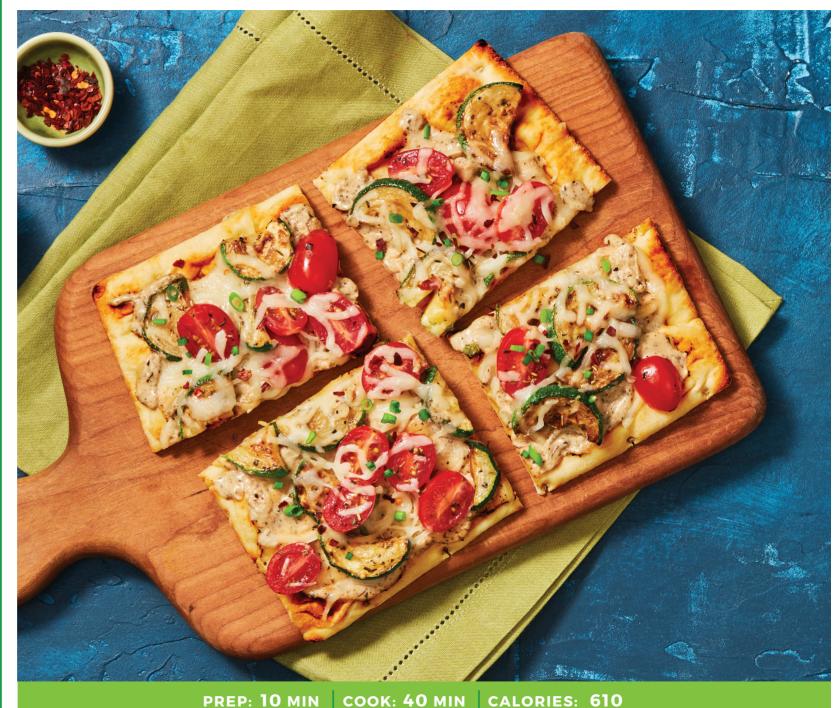
4 TBSP | 8 TBSP Cream Cheese



1tsp | 1tsp Chili Flakes

# **ROASTED GARLIC & ZUCCHINI FLATBREADS**

with White Sauce, Mozzarella & Grape Tomatoes



# HELLO

### **ROASTED GARLIC**

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

COOK: 40 MIN CALORIES: 610



#### THE SAUCE THICKENS

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 (top and middle positions for 4 sevings) and preheat oven to 450 degrees. Wash and dry all produce.
- Trim and halve **zucchini** lengthwise: slice crosswise into ½-inch-thick halfmoons. 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.



### **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, tossing halfway through, until zucchini is browned and tender. 14-16 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 remaining Italian Seasoning later.) Set aside to marinate.



### **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. (For 4 servings, divide between 2 sheets; toast on top and middle racks, swapping rack positions halfway through toasting.)
- Return to top rack until flatbreads are lightly toasted and garlic is softened. 5-7 minutes.



#### **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.



### **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.



### 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.