



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 | ¼ 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



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.

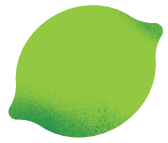


4 oz | 8 oz
Bacon

Calories: 890



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 610



HELLO FRESH

HELLO

ROASTED GARLIC

The high heat of your oven gently caramelizes and mellows the once-pungent, almost spicy cloves—turning them buttery soft and slightly sweet.

THE SAUCE THICKENS

In step 4, you'll be 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

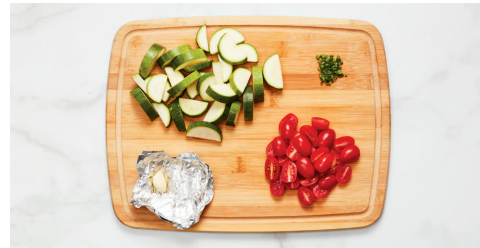
- Aluminum foil
- Baking sheet
- Medium bowl
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk
- Paper towels

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*Bacon is fully cooked when internal temperature reaches 145°.



1 PREP

- 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 **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.

Use pan used for bacon here.



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.

Heat a large, dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan. Once bacon is cool enough to handle, roughly chop.



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**.

Top **flatbreads** with **chopped bacon**.



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. (**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.



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.

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