

## **INGREDIENTS**

2 PERSON | 4 PERSON

Yellow Onion

2 | 4

Flatbreads

Contains: Wheat

1TBSP | 1TBSP

Italian Seasoning



Green Bell Pepper



8 oz | 16 oz Pre-Cooked Turkey Meatballs Contains: Eggs, Wheat



1.5 oz | 3 oz Tomato Paste



½ Cup | 1 Cup Mozzarella Cheese

## HELLO

## **TURKEY MEATBALLS**

These hearty, ready-to-heat meatballs make the perfect flatbread toppers.

# SHEET PAN TURKEY-MEATBALL FLATBREADS

with Mozzarella, Green Bell Pepper & Onion

**SHEET PAN** 



PREP: 5 MIN



#### **MEATBALL MAGIC**

Why do we tell you to cut the meatballs into thirds in step 4? This helps prevent them from rolling off your flatbreads mid-bite-plus, it creates extra surface area for coating with sauce!

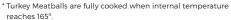
#### **BUST OUT**

- Baking sheet
- Aluminum foil
- Medium bowl
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Sugar (1/2 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)

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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 produce.
- Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and cut onion into ½-inch-thick wedges.



#### **2 ROAST VEGGIES**

- Line a baking sheet with foil. Toss bell pepper and onion on prepared sheet with a drizzle of olive oil, salt, and
- Roast on top rack until veggies are almost tender, 8-10 minutes (they'll continue roasting later).



### **3 MAKE SAUCE**

- While veggies roast, in a medium microwave-safe bowl, combine 1 tsp Italian Seasoning (we sent more), 1/4 cup water, 2 TBSP butter, and 1/2 tsp sugar. (For 4 servings, use 2 tsp Italian Seasoning, ⅓ cup water, 3 TBSP butter, and 1 tsp sugar.)
- · Microwave until water is hot and butter has melted. 1 minute.
- Whisk in tomato paste until smooth. Season with salt and pepper.



## **4 ASSEMBLE FLATBREADS**

- Slice meatballs\* into thirds.
- Place **flatbreads** on a clean work surface. Spread **half the sauce** over flatbreads.
- Toss meatballs in bowl with remaining sauce; top flatbreads with meatballs and any remaining sauce from bowl.



# **5 TOAST FLATBREADS**

- Once veggies are almost tender, transfer to a plate. Carefully remove and discard foil from sheet and wipe off any excess oil.
- Top **flatbreads** with **bell pepper** and as much **onion** as you like; evenly sprinkle with mozzarella. Place flatbreads on sheet used for veggies. (For 4 servings, divide flatbreads between 2 sheets: bake on top and middle racks, swapping rack positions halfway through baking.)
- Bake on top rack until flatbreads are toasted, cheese has melted, meatballs are warmed through, and veggies are lightly charred, 8-10 minutes.



• Transfer **flatbreads** to a cutting board. Slice into pieces, divide between plates, and serve.