



BUTTERNUT SQUASH & CARAMELIZED ONION FLATBREADS

with Thyme Ricotta & a Balsamic Drizzle

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Butternut Squash



1 | 2
Red Onion



¼ oz | ¼ oz
Thyme



5 tsp | 5 tsp
Balsamic Glaze



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



2 | 4
Flatbreads
Contains: Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk

HELLO

BALSAMIC GLAZE

A vinegar reduction with rich, sweet, tangy flavor



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 680



UPPER CRUST

Why do our chefs ask you to place a baking sheet in the oven while it preheats? The answer is simple: Direct contact with the hot sheet helps the squash sizzle and crisp when it hits that hot surface, giving you extra-caramelized results.

BUST OUT

- Baking sheet
- Medium pan
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Sugar (1 **tsp** | 1 **tsp**)
- Vegetable oil (2 **tsp** | 3 **tsp**)
- Olive oil (2 **tsp** | 3 **tsp**)
- 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**). Place a baking sheet on top rack and preheat oven to 450 degrees. **Wash and dry all produce.**
- Halve, peel, and thinly slice **onion**. Dice **squash** into ¼-inch pieces. Strip **2 tsp thyme leaves** from stems; roughly chop leaves.



4 MAKE THYME RICOTTA

- Meanwhile, in a small bowl, combine **ricotta**, remaining **chopped thyme**, and **2 tsp olive oil** (3 **tsp for 4 servings**). Season with **salt** and **pepper**.



2 CARAMELIZE ONION

- Melt **1 TBSP butter** (2 **TBSP for 4 servings**) in a medium pan over medium heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes. **TIP: If onion begins to brown too quickly, add a splash of water.**
- Stir in **1 tsp sugar** and **1 tsp balsamic glaze** (save the rest for serving). (Use **2 tsp balsamic glaze for 4**.) Cook until caramelized and jammy, 2-3 minutes more. Season with **salt** and **pepper**. Turn off heat.



5 ASSEMBLE FLATBREADS

- Lightly **oil** baking sheet used for squash. Place **flatbreads** on sheet. (For **4 servings, divide flatbreads between 2 lightly oiled sheets**.)
- Evenly spread flatbreads with **ricotta mixture**, then top with **caramelized onion, squash, and mozzarella**.



3 ROAST SQUASH

- While onion cooks, carefully toss **squash** on prepared baking sheet with a drizzle of **oil**, half the **chopped thyme, salt, and pepper**. Roast on top rack until tender and lightly browned, 10-12 minutes.
- Transfer to a medium bowl; set aside.



6 FINISH & SERVE

- Bake **flatbreads** on top rack until edges are golden brown and cheese has melted, 10-12 minutes. (For **4 servings, bake on top and middle racks; swap rack positions halfway through baking**.)
- Transfer to a cutting board and drizzle with remaining **balsamic glaze** to taste.
- Slice into pieces, divide between plates, and serve.