



# TRUFFLED MUSHROOM FLATBREAD

with Shallot and a Green Side Salad



**HELLO TRUFFLE OIL**

The secret ingredient for creating rich, aromatic, and incredible flavor

**PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 710**



Shallot



Lemon



Italian Seasoning



Truffle Oil



Cremini Mushrooms



Flatbreads  
(Contains: Wheat)



Italian Cheese Blend  
(Contains: Milk)



Arugula

## START STRONG

To properly prep mushrooms, give them a quick rinse under running water or scrub them with a damp paper towel, then trim off any tough or dry stem ends.

## BUST OUT

- Large pan
- Baking sheet
- Medium bowl
- Oil (1 TBSP | 2 TBSP)
- Olive oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                        |                 |
|------------------------|-----------------|
| • Shallot              | 1   1           |
| • Cremini Mushrooms    | 8 oz   16 oz    |
| • Lemon                | 1   1           |
| • Italian Seasoning    | 1 tsp   2 tsp   |
| • Flatbreads           | 2   4           |
| • Italian Cheese Blend | 1 Cup   2 Cups  |
| • Truffle Oil          | 2 TBSP   4 TBSP |
| • Arugula              | 2 oz   4 oz     |

## HELLO WINE



PAIR WITH  
Lustra Monterey County  
Pinot Noir, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to upper position and preheat oven to 425 degrees. (**TIP:** Put your baking sheet in the oven as it heats for an extra-crispy crust. Just make sure to oil the sheet first.) Halve and peel **shallot**, then slice lengthwise into thin strands. Trim **mushrooms**, then cut into ¼-inch-thick slices. Cut **lemon** into wedges.



## 4 BAKE FLATBREADS

Bake **flatbreads** in oven until cheese is melted and crust is golden brown, about 7 minutes. Remove from oven and drizzle with **truffle oil**, to taste. **TIP:** Start with a few drops and add more from there—you may not use all of the oil.



## 2 COOK MUSHROOMS

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **mushrooms**, **shallot**, and half the **Italian seasoning**. Cook, tossing, until softened and browned, about 10 minutes. Season with **salt** and **pepper**.



## 5 TOSS SALAD

Toss **arugula** in a medium bowl with a drizzle of **olive oil** and a squeeze or two of **lemon**. Season with **salt** and **pepper**.



## 3 ASSEMBLE FLATBREADS

Place **flatbreads** on a lightly oiled baking sheet. Sprinkle evenly with **cheese** and remaining **Italian seasoning**. Spread **mushroom mixture** evenly over top. Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Cut **flatbreads** into slices. Serve with **salad** on the side. **TIP:** If you like, you can spread a little bit of the salad on top of the flatbreads.

## INCREDIBLE!

If you have any extra truffle oil, use it to zhoosh up pasta or salad.

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