



# TURKEY MEATBALL FLATBREADS

with Mozzarella, Green Bell Pepper & Onion

SHEET PAN

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Green Bell  
Pepper



1 | 1  
Yellow Onion



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



2 | 4  
Flatbreads  
Contains: Wheat



1.5 oz | 3 oz  
Tomato Paste



1 tsp | 2 tsp  
Italian Seasoning



1/2 Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



## HELLO

### TURKEY MEATBALLS

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

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 690



## MEATBALL MAGIC

Why do we tell you to halve the meatballs in step 4? This helps prevent them from falling 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 (½ tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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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.



## 4 ASSEMBLE FLATBREADS

- Halve **meatballs\***.
- 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.



## 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 **pepper.**
- Roast on top rack until veggies are almost tender, 8-10 minutes (they'll continue roasting later).



## 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.



## 3 MAKE SAUCE

- While veggies roast, in a medium microwave-safe bowl, combine **Italian Seasoning, ¼ cup water, 2 TBSP butter,** and **½ tsp sugar.** (**For 4 servings, use 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.**



## 6 SERVE

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

\* Turkey Meatballs are fully cooked when internal temperature reaches 165°.