

## **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Green Bell Pepper



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



1.5 oz | 3 oz Tomato Paste



Flatbreads

Contains: Wheat

Yellow Onion

1 tsp | 2 tsp Italian Seasoning



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk

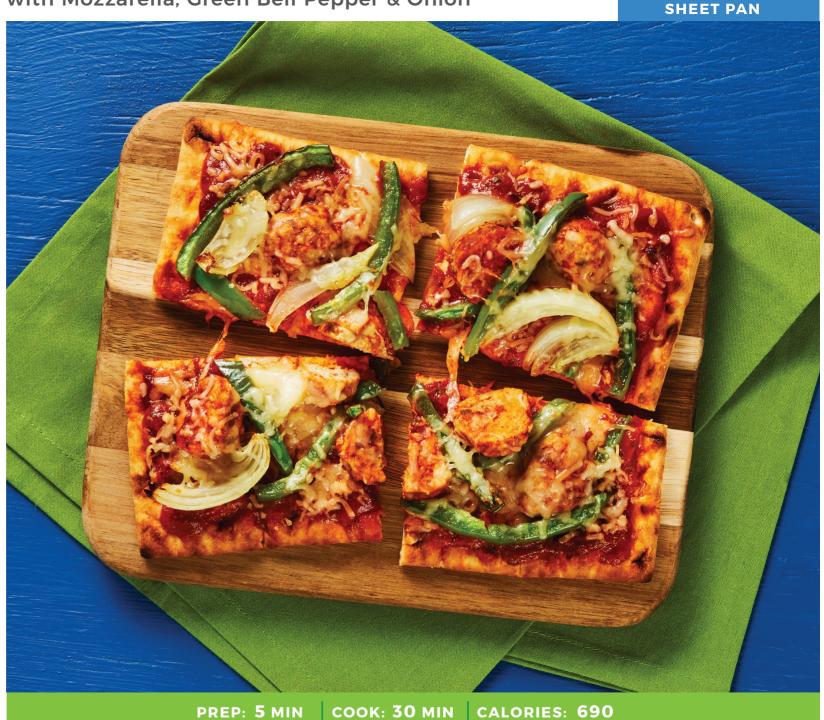
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### **TURKEY MEATBALLS**

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

# **TURKEY MEATBALL FLATBREADS**

with Mozzarella, Green Bell Pepper & Onion



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53.7 TURKEY MEATBALL FLATBREADS .indd 1 12/10/20 10:40 AM



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



#### 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 pepper.
- 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 Italian Seasoning, ¼ cup water, 2 TBSP butter, and ½ tsp sugar. (For 4 servings, use ½ 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**

- 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.



#### **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.



#### 6 SERVE

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

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