



# YELLOW SQUASH FLATBREADS

with Melty Mozzarella, Pepitas, and Honey



## HELLO PEPITAS

A sprinkle of pumpkin seeds brings a smattering of satisfying crunch.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 630**

-  Yellow Squash
-  Lemon
-  Basil
-  Flatbreads  
(Contains: Wheat)
-  Mixed Greens
-  Honey
-  Scallions
-  Grape Tomatoes
-  Pepitas
-  Fresh Mozzarella  
(Contains: Milk)
-  Chili Flakes

## START STRONG

Scallions, like onions, can bruise and release pungent, bitter flavors if cut too aggressively. Try to slice them with a front-to-back motion (rather than chopping up and down) with your sharpest knife.

## BUST OUT

- Baking sheet
- Aluminum foil
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yellow Squash 1 | 2
- Scallions 2 | 4
- Lemon 1 | 2
- Grape Tomatoes 4 oz | 8 oz
- Basil ½ oz | ½ oz
- Flatbreads 2 | 4
- Fresh Mozzarella 4 oz | 8 oz
- Mixed Greens 2 oz | 4 oz
- Pepitas 1 oz | 2 oz
- Chili Flakes 1 tsp | 1 tsp
- Honey ½ oz | 1 oz

## WINE CLUB

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## 1 PREP

Line a baking sheet with foil (line 2 baking sheets for 4 servings). Place prepared sheet on top rack (top and middle racks for 4) and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and halve **squash** lengthwise, then cut crosswise into thin half-moons. Trim and thinly slice **scallions**. Halve **lemon**. Halve **tomatoes** lengthwise. Pick **basil** leaves from stems; discard stems and roughly chop leaves.



## 4 BAKE FLATBREADS

Place **flatbreads** on prepared baking sheet. Tear **mozzarella** into small pieces and scatter over flatbreads. Top with **squash mixture**. Bake until cheese is melted and flatbreads are golden brown, 10-12 minutes. (For 4 servings, swap rack positions halfway through baking.)

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## 2 COOK SCALLIONS

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **scallions** and cook, stirring, until fragrant, 30 seconds to 1 minute.



## 5 MIX SALAD

Meanwhile, in a medium bowl, toss **mixed greens**, **tomatoes**, a squeeze of **lemon juice**, and a drizzle of **olive oil**. Season with **salt** and **pepper**.



## 3 COOK SQUASH

Add **squash** to pan with **scallions** and cook, stirring, until softened and lightly browned, 4-5 minutes. Season with **salt** and **pepper**. Turn off heat.



## 6 SERVE

Once **flatbreads** are done, scatter with chopped **basil**, **pepitas**, and **chili flakes** to taste. Drizzle with **honey**. Cut into slices and serve with **salad** on the side.

## SWEET HEAT

Honey and chili flakes are a match made in heaven. Try the combo atop ice cream for some real oomph.

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