



ZUCCHINI & TOMATO FLATBREADS

with Lemon Ricotta, Fresh Herbs, Honey & Chili Flakes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



4 oz | 8 oz
Grape Tomatoes



1 Clove | 2 Cloves
Garlic



1 | 1
Lemon



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



2 | 4
Flatbreads
Contains: Wheat



1 | 1
Green Herb
Blend



1 tsp | 1 tsp
Chili Flakes



2 tsp | 4 tsp
Honey



HELLO

LEMON RICOTTA

Creamy-soft cheese with citrus mixed in brings serious sophistication to these speedy flatbreads.

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 510



HEAT IT UP

Why do our chefs ask you to place a baking sheet (or two) in the oven while it preheats? The answer is simple: A hot sheet helps the flatbreads get nice and crispy, leading you on your way to golden-brown goodness.

BUST OUT

- Baking sheet
- Zester
- Large pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 2 tsp)
- Olive oil (2½ tsp | 3 tsp)

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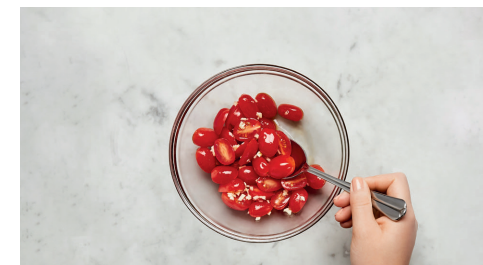
1 PREP

- Place a **lightly oiled** baking sheet on top rack (for 4 servings, 2 **lightly oiled baking sheets, on top and middle racks**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons. Halve **tomatoes**. Peel and mince or grate **garlic**. Zest and quarter **lemon**.



2 COOK ZUCCHINI

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **zucchini** and cook, stirring, until lightly browned and softened, 5-6 minutes. Season with **salt** and **pepper**. Turn off heat.



3 MARINATE TOMATOES

- While zucchini cooks, in a small bowl, combine **tomatoes, garlic,** and a **drizzle of olive oil**. Season with **salt** and **pepper**.



4 MAKE LEMON RICOTTA

- In a second small bowl, combine **ricotta, half the lemon zest, ½ tsp olive oil** (1 tsp for 4 servings), and **lemon juice** to taste. Season with **salt** and **pepper**.



5 BAKE FLATBREADS

- Carefully place **flatbreads** on prepared sheet (divide between both prepared sheets for 4 servings). Evenly spread flatbreads with **lemon ricotta**. Top with **zucchini** and **tomatoes**, cut sides up.
- Bake on top rack (top and middle racks for 4) until flatbreads are golden brown, 10-12 minutes.



6 FINISH & SERVE

- Meanwhile, pick **parsley leaves** from stems; roughly chop leaves. Mince **chives**.
- Once **flatbreads** are done, top with parsley, chives, **remaining lemon zest,** and **chili flakes** to taste. Drizzle with **honey**, then slice into pieces.
- Divide between plates and serve with any **remaining lemon wedges** on the side.