



Cooking Made Easy

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Greek Flatbread

with Olives, Feta & Artichokes



Why choose between salad and pizza when you could have both? It's all about compromise! This flatbread is topped with your favorite Greek salad mix-ins – olives, artichokes, tomatoes, red onion, and of course, feta. Salty feta plus melty mozzarella equals major pizza deliciousness.



35 min



level 2



nut free



Pizza Dough



Grape Tomatoes



Mixed Olives



Balsamic Vinegar



Red Onion



Garlic



Feta Crumbles



Mozzarella Cheese



Romaine Lettuce



Artichoke Hearts

Ingredients	1)	2 People	4 People
Pizza Dough	1)	1	2
Grape Tomatoes		1 bunch	2 bunches
Mixed Olives		1 oz	2 oz
Artichoke Hearts		1 jar	2 jars
Garlic		2 cloves	4 cloves
Feta Crumbles	2)	¼ C	½ C
Mozzarella Cheese	2)	½ C	1 C
Red Onion		1	2
Romaine Lettuce		1 head	2 heads
Balsamic Vinegar		1 T	2 T
Olive Oil*		1 T	2 T

*Not Included

Allergens

1) Wheat
2) Milk

Tools

Baking Sheet,
Medium Bowl

Ruler
0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 739 cal | Carbs: 95 g | Fat: 30 g | Protein: 29 g | Fiber: 10 g



1 Preheat oven to 425 degrees. Using your hands, stretch the **pizza dough** to form a rough, ¼-inch thick rectangle. If you have a rolling pin or wine bottle, roll the pizza dough out on a clean, dry surface with a sprinkle of flour. Place the dough on an oiled baking sheet and season with salt. Thoroughly poke the dough with a fork to prevent it from puffing up in the oven. Bake for 15 minutes, until slightly golden brown on the edges. **HINT:** If you know in advance that you're making this for dinner, allow the dough to come to room temperature. It'll be easier to stretch out!



2 Halve the **olives** and **tomatoes**. Drain and halve the **artichokes**. Halve, peel, and thinly slice the **red onion**. Thinly slice the **garlic** and the **romaine**.



3 When the dough is slightly golden brown, remove from oven and top with the **mozzarella, olives, artichokes, tomatoes, garlic, feta**, and as much **red onion** as you like. Season with **salt** and **pepper**. Return to the oven for 7-10 minutes, until cheese melts.



4 While the flatbread bakes, toss the **romaine** with 1 tablespoon **balsamic vinegar** and 1 tablespoon **olive oil** in a medium bowl. Season with **salt** and **pepper**.

5 Top **flatbread** with **dressed romaine** and cut into slices. Enjoy!

Tip Not a fan of raw onions? Soften them in a pan with some olive oil before adding to the flatbread.