



Cooking Made Easy



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Spring Veggie Flatbread

with Basil Pesto & Lemon



Lemon, squash, and basil pesto are a flavor combination we just couldn't keep to ourselves. Crispy flatbread and gooey mozzarella don't hurt the equation, either! A sprinkle of floral lemon zest on top wakes up the palate and reminds us that Spring is finally here!



40 min



level 2



veggie



Pizza Dough



Zucchini



Pesto



Mozzarella Cheese



Yellow Squash



Parsley



Lemon

Ingredients		2 People	4 People
Pizza Dough	1)	1	2
Zucchini		1	2
Lemon		1	2
Pesto	2) 3)	1 jar	2 jars
Yellow Squash		1	2
Mozzarella	2)	½ C	1 C
Parsley		1 bunch	2 bunches
Olive Oil*		1 T	2 T

*Not Included

Allergens

- 1) Wheat
- 2) Milk
- 3) Nuts

Tools

Baking Sheet, Zester, Medium Pan

Ruler

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Nutrition per person Calories: 671 cal | Carbs: 81 g | Fat: 32 g | Protein: 24 g | Fiber: 8 g



1 Preheat oven to 425 degrees. Take the **pizza dough** out of the fridge and allow to come to room temperature. Liberally grease a foil-lined baking sheet. Stretch out the **dough** on the baking sheet with your hands, working from the center towards the outer edges, until you have formed a rough ¼-inch thick rectangle. Poke the dough with a fork and season with **salt**. Bake for about 15 minutes, until dough is barely golden brown. **HINT:** Use a rolling pin or wine bottle on a lightly floured surface to help you roll out the dough!



2 Meanwhile, halve both the **zucchini** and **squash** lengthwise, then slice into ¼-inch half moons. Coarsely chop **parsley leaves**. Zest and halve the **lemon**.



3 In a medium pan, heat ½ tablespoon **olive oil** over medium heat. Add the **squash, zucchini** and a squeeze of **lemon** and cook, tossing, for about 4-5 minutes, until softened. Season with **salt** and **pepper** and set aside.

4 When crust is barely golden brown, remove from the oven and spread with ¼ cup **pesto**. Then, top with **mozzarella, squash and zucchini**, and a sprinkle of **lemon zest, salt** and **pepper**. Drizzle flatbread with ½ tablespoon **olive oil** and transfer to the oven to bake for another 7-10 minutes, until bubbly.

5 Sprinkle flatbread with **parsley**. Slice into rectangles and dig in!