



Cooking Made Easy

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Charred Scallion & Corn Flatbread

with Summer Squash & Salsa Fresca



Caramelization is the key to this recipe: developing deep, golden brown color on your corn and scallion creates intense flavor in the final product. Salsa fresca is delicious on more than just tortilla chips—it adds a light, tangy finish to this non-traditional flatbread.



45 min



level 2



nut free



veggie



Pizza Dough



Scallions



Yellow Squash



Mozzarella Cheese



Garlic



Grape Tomatoes



Lime



Cilantro



Corn on the Cob

Ingredients

		2 People	4 People
Pizza Dough	1)	1	2
Scallions		4	8
Lime		1	2
Mozzarella Cheese	2)	1 C	2 C
Grape Tomatoes		1 bunch	2 bunches
Cilantro		1 bunch	2 bunches
Yellow Squash		1	2
Garlic		2 cloves	4 cloves
Corn on the Cob		1	2
Olive Oil*		2 t	4 t

*Not Included

Allergens

1) Wheat

2) Milk

Tools

Baking Sheet, Medium Pan,
Small Bowl

Ruler

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Nutrition per person Calories: 551 cal | Carbs: 72 g | Fat: 20 g | Protein: 29 g | Fiber: 6 g



1 Preheat oven to 425 degrees. Remove the **pizza dough** from the fridge and allow to come to room temperature, it'll be easier to roll out! Using your hands, stretch the **pizza dough** out to form a ¼-inch thick rectangle. Poke the dough with a fork and season with **salt**. **HINT:** If you have a rolling pin or wine bottle, you can use it to roll out the dough on a lightly floured surface.



2 Par-bake the **dough**: place the **dough** onto a lightly oiled baking sheet and bake for about 15 minutes, just barely golden brown on the edges.

3 Meanwhile, halve the **yellow squash** lengthwise, then slice into ½-inch half moons. Slice **corn** off the cob. Quarter the **tomatoes**. Cut the **scallions** into 2-inch pieces, halving the whites lengthwise. Chop the **cilantro**. Halve the **lime**. Mince or grate the **garlic**.



4 Heat 1 teaspoon **olive oil** in a medium pan over medium-high heat. Add the **corn** and cook, tossing, 4-5 minutes, until slightly charred. Season with **salt** and **pepper** and set aside.

5 In the same pan, heat another 1 teaspoon **olive oil** over medium-high heat. Add the **scallion** and cook, tossing, 4-5 minutes, until slightly charred. Add the **squash** to the pan and cook, tossing, for another 5 minutes, tossing, until tender. Add the **garlic** and cook for 30 seconds, until fragrant. Season with **salt** and **pepper** and set aside with the corn.



6 Make the **salsa fresca**: in a small bowl, combine the **chopped tomato**, **cilantro**, and a squeeze of **lime**. Season with **salt** and **pepper**.

7 Assemble the **flatbread**: top the **par-baked dough** evenly with the **mozzarella**, **charred corn and scallions**, and the **squash**. Bake another 5-6 minutes, until the cheese melts.

8 Top the **flatbread** with the **salsa fresca** and cut into squares. Enjoy!