



More than Food



hellofresh.com | hello@hellofresh.com

JAN 2016 Share your masterpiece! Tag your photos with #HelloFreshPics and share on You'll be entered into our weekly photo contest!

## Greek Salad Flatbread

with Olives, Artichokes, and Feta

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.



Pizza Dough



Grape Tomatoes



Mixed Olives



Artichokes



Garlic



Feta



Mozzarella



Red Onion



Romaine Lettuce



Balsamic

## Ingredients

	2 People	4 People
Pizza Dough	1) 2) 1 ball	2 balls
Grape Tomatoes	4 oz	8 oz
Mixed Olives	1 oz	2 oz
Artichokes	1 jar	2 jars
Garlic	2 cloves	4 cloves
Feta	3) ¼ C	½ C
Mozzarella	3) ½ C	1 C
Red Onion	1	2
Romaine Lettuce	1 heart	2 hearts
Balsamic	1 T	2 T
Olive Oil*	1 T + 1 t	2 T + 2 t

\*Not Included

## Allergens

- 1) Wheat
- 2) Soy
- 3) Milk

## Tools

Baking Sheet,  
Medium Bowl, Strainer

**Nutrition per person** Calories: 735 cal | Fat: 26 g | Sat. Fat: 10 g | Protein: 30 g | Carbs: 99 g | Sugar: 8 g | Sodium: 1394 mg | Fiber: 15 g

*Make sure to wash and dry produce before prepping or cooking!*

Ruler

0 in ¼ in ½ in ¾ in 1 in



**1 Roll out the dough:** Preheat the oven to 425 degrees. Using your hands, stretch out the **dough** into a rough ¼-inch thick rectangle, about 9x13 inches. Place onto a lightly oiled baking sheet and prick all over with a fork. Place in the oven for 8-12 minutes, until beginning to brown on the edges.

**HINT:** If you have a rolling pin or wine bottle, you can use it to roll out the dough out on a lightly floured surface.



**2 Prep the ingredients:** Meanwhile, quarter the **olives** and **tomatoes**. Drain and quarter the **artichokes**. Halve, peel, and thinly slice the **red onion**. Mince the **garlic**. Slice the **romaine** into 1-inch pieces.



**3 Assemble the flatbread:** When the **dough** is almost golden brown, remove it from the oven and sprinkle with the **mozzarella cheese**. Top with the **olives, artichokes, tomatoes, garlic, onion**, and **feta**. Season with **salt** and **pepper**. Return to the oven for 7-10 minutes, until the cheese is bubbly.



**4 Dress the lettuce:** Meanwhile, toss the **romaine** with **1 Tablespoon balsamic** and **1 Tablespoon olive oil** in a medium bowl. Season with **salt** and **pepper**.

**5 Plate:** Top the **flatbread** with the **romaine** and cut into slices. Enjoy!