



HALL OF FAME GREEK SALAD FLATBREADS with Artichokes, Olives, and Feta



HELLO
HALL OF FAME
Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 710



Artichokes
(Contains: Soy)



Grape Tomatoes



Garlic



Flatbreads
(Contains: Wheat)



Arugula



Green Olives



Red Onion



Fresh Mozzarella
(Contains: Milk)



Feta Cheese
(Contains: Milk)



Balsamic Vinegar

START STRONG

Adjust your oven rack to the upper position before heating the oven. Placing the flatbreads toward the top will help the toppings get perfectly browned and bubbly.

BUST OUT

- Strainer
- Baking sheet
- Medium bowl
- Olive oil (2 tsp | 3 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Artichokes 6.5 oz | 13 oz
- Green Olives 1 oz | 2 oz
- Grape Tomatoes 4 oz | 8 oz
- Red Onion 1 | 1
- Garlic 2 Cloves | 4 Cloves
- Fresh Mozzarella 4 oz | 8 oz
- Flatbreads 2 | 4
- Feta Cheese ½ Cup | ½ Cup
- Arugula 2 oz | 4 oz
- Balsamic Vinegar 3 tsp | 5 tsp

HELLO WINE



PAIR WITH

Wandern Monterey County Grüner Veltliner, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT OVEN AND PREP VEGGIES

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Rinse and drain **artichokes**, then cut into halves through stem ends. Cut **olives** and **tomatoes** in half lengthwise. Halve, peel, and thinly slice **onion**. Mince or grate **garlic**.



4 BAKE FLATBREADS

Bake **flatbreads** in oven until crust is crisp and mozzarella is melted, 7-10 minutes.



2 PREP CHEESE

Tear **mozzarella** into small pieces with hands.



5 DRESS ARUGULA

Toss **arugula** in a medium bowl with **1 TBSP vinegar** (we sent more) and a drizzle of **olive oil**. Season with **salt** and **pepper**.



3 ASSEMBLE FLATBREADS

Place **flatbreads** on a lightly oiled baking sheet. Spread out mozzarella in an even layer over tops of each. Scatter **olives**, **artichokes**, **tomatoes**, and **feta cheese** over tops, followed by as much **onion** and **garlic** as you like. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Scatter **arugula** over **flatbreads**, then cut into slices and serve.

TA-DA!

The speed with which this dish comes together is magical.

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