



MUSHROOM, TOMATO & GOAT CHEESE FLATBREADS

with Garlicky White Sauce & Mozzarella

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



1 | 2
Shallot



1 | 2
Tomato



1 Clove | 2 Cloves
Garlic



1 TBSP | 1 TBSP
Italian Seasoning



2 | 4
Flatbreads
Contains: Sesame,
Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



1 oz | 2 oz
Goat Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



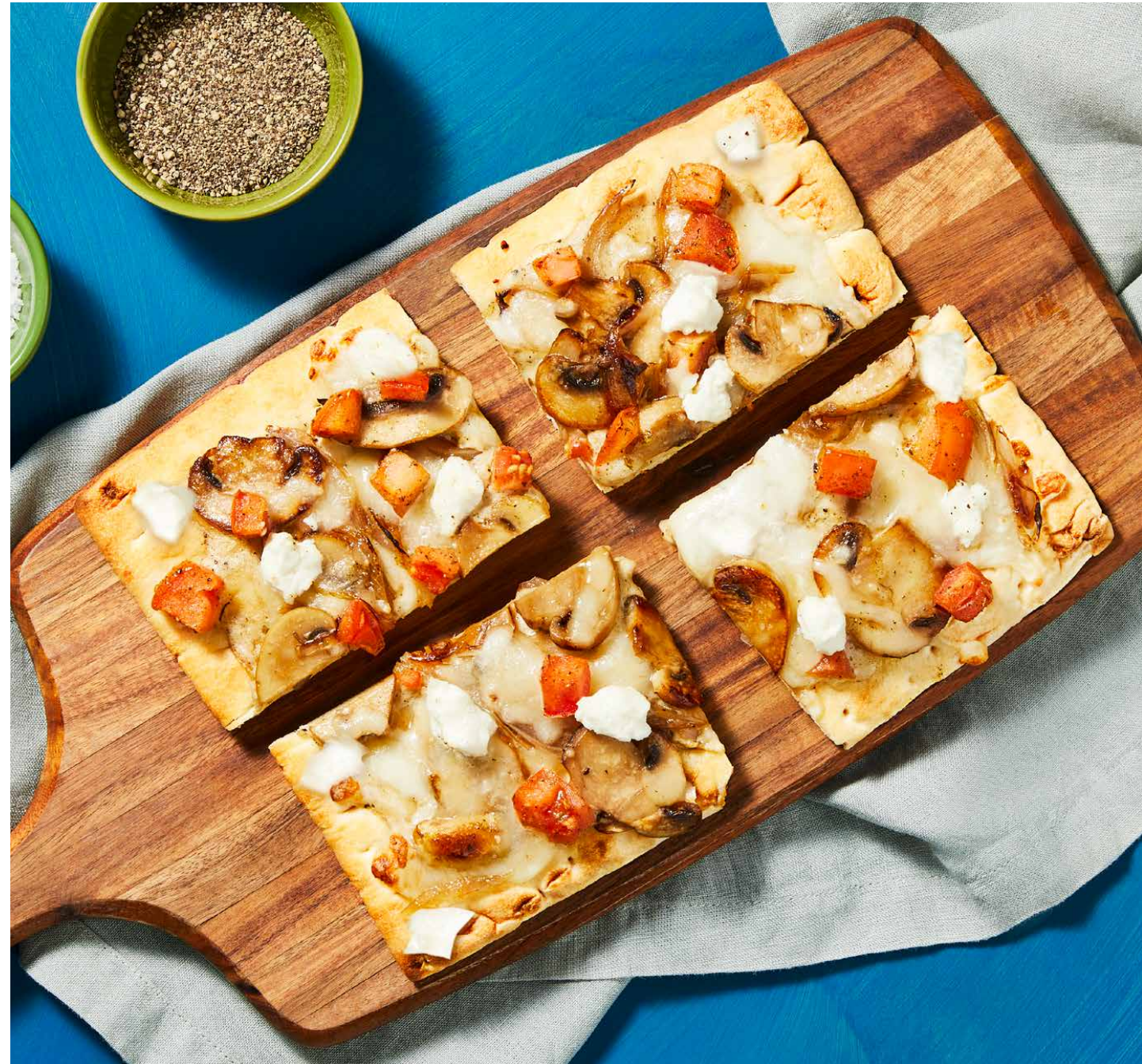
10 oz | 20 oz
Chicken Breast
Strips

Calories: 770



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 870



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 580



HELLO

GOAT CHEESE

Crumbled over flatbreads for bite-size bursts of buttery and tangy flavor

THE SAUCE THICKENS

In Step 5, you're making a white sauce. For the silkiest texture, follow the whisking instructions at every stage.

BUST OUT

- Zester
 - Large pan
 - Large bowl
 - Whisk
 - Baking sheet
 - Paper towels ^{🇺🇸}
 - Kosher salt
 - Black pepper
 - Olive oil (1 tsp | 1 tsp)
 - Cooking oil (1 tsp | 1 tsp) ^{🇺🇸} ^{🇺🇸}
 - Sugar (½ tsp | 1 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



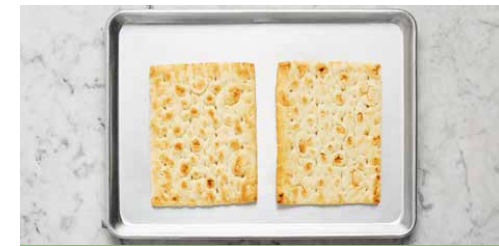
1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **tomato** into ½-inch pieces. Trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**). Halve, peel, and thinly slice **shallot**. Peel and grate **garlic** using a zester.



2 MARINATE TOMATOES

- In a large bowl, combine **tomato**, a **drizzle of olive oil**, **½ tsp Italian Seasoning** (1 tsp for 4 servings), **salt**, and **pepper**. (**You'll use more Italian Seasoning later.**) Set aside to marinate.



3 TOAST FLATBREADS

- Place **flatbreads** on a baking sheet; toast on top rack until lightly browned, 5-7 minutes. (**For 4 servings, divide between two sheets; toast on top and middle racks, swapping rack positions halfway through.**)

- ^{🇺🇸} Pat **chicken*** dry with paper towels. Heat a ^{🇺🇸} **drizzle of oil** in a large pan over medium-high heat. Add chicken or **sausage***; cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate and cover to keep warm. Wipe out pan.



4 COOK VEGGIES

- While flatbreads toast, heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and **shallot**; season with **¼ tsp salt** (½ tsp for 4 servings) and **pepper**. Cook, stirring frequently, until lightly browned and softened, 5-7 minutes.
- Stir in **½ tsp sugar** (1 tsp for 4) and a **splash of water**. Cook, stirring, until mixture is caramelized and jammy, 1-2 minutes more.
- Turn off heat; transfer to bowl with **tomato** and toss to combine. Wipe out pan.

^{🇺🇸} Use pan used for chicken or sausage here.



5 MAKE WHITE SAUCE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in same pan over medium-high heat. Add **garlic** and **flour**. Cook, whisking constantly, until lightly browned and fragrant, 30 seconds.
- Reduce heat to medium low; whisk in **cream cheese** and **½ cup water** (1 cup for 4) until melted and combined. Add **1 tsp Italian Seasoning** (2 tsp for 4); season generously with **salt** and **pepper**. Bring to a simmer; cook, stirring occasionally, until thickened, 1-2 minutes. Remove from heat.



6 ASSEMBLE FLATBREADS

- Heat broiler to high.
- Evenly top **flatbreads** with **white sauce** and **veggies**. Sprinkle with **mozzarella** and crumble **goat cheese** over top.

- ^{🇺🇸} Top **flatbreads** with **chicken** or **sausage** along with **veggies**.



7 FINISH & SERVE

- Broil **flatbreads** until cheese melts, 1-2 minutes. (**For 4 servings, broil in batches.**) **TIP: Watch carefully to avoid burning.**
- Slice flatbreads into pieces. Divide between plates and serve.

^{🇺🇸} *Chicken is fully cooked when internal temperature reaches 165°.

^{🇺🇸} *Chicken Sausage is fully cooked when internal temperature reaches 165°.

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