



# Pesto Mozzarella Flatbreads

with Garden Salad

Optional Spice

Veggie

Quick

25 Minutes



Flatbread



Basil Pesto



Fresh Mozzarella



Baby Spinach



Sweet Bell Pepper



Baby Tomatoes



Chili Flakes



White Wine Vinegar

## HELLO BASIL PESTO

*This sweet, herbaceous sauce is great to add to dishes for extra flavour power!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Heat Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Flatbread	2	4
Basil Pesto	½ cup	1 cup
Fresh Mozzarella	250 g	500 g
Baby Spinach	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Baby Tomatoes	113 g	227 g
Chili Flakes 🌶️	¼ tsp	¼ tsp
White Wine Vinegar	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Toast flatbreads

- Arrange **flatbreads** on a parchment-lined baking sheet. Brush with **½ tbsp oil**. (**NOTE:** For 4 ppl, use 2 baking sheets, with ½ tbsp oil per sheet.)
- Toast **flatbreads** in the **bottom** of the oven until softened, 2-3 min. (**NOTE:** For 4 ppl, toast in the middle and bottom of the oven, rotating sheets halfway through.)
- Set aside.



## Assemble and bake flatbreads

- Spread **remaining pesto** over **toasted flatbreads**, then top with **peppers** and **mozzarella**.
- Sprinkle **¼ tsp chili flakes** over top. (**NOTE:** Reference heat guide.)
- Bake **assembled flatbreads** in the **middle** of the oven until **cheese** melts, 5-6 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)



## Prep and make dressing

- Meanwhile, halve **tomatoes**.
- Core, then cut **pepper** into ¼-inch slices.
- Tear **mozzarella** into bite-sized pieces.
- Add **½ tbsp vinegar**, **1 tsp pesto** and **½ tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Set aside.



## Finish and serve

- Add **spinach** and **tomatoes** to the bowl with **dressing**, then toss to coat.
- Cut **flatbreads** into quarters.
- Divide **flatbreads** and **salad** between plates.

## Dinner Solved!



## Cook peppers

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring often, until tender, 4-6 min.
- Season with **salt** and **pepper**, to taste.