



GREEK SALAD FLATBREADS

with Artichokes, Olives, and Feta



HELLO

GREEK FLATBREAD

Classic Greek salad gets remixed into a toasty handheld treat.

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 630



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 | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Artichokes 1 Jar | 2 Jars
- 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 1 TBSP | 2 TBSP

HELLO WINE

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1 PREHEAT OVEN AND PREP VEGGIES

Wash and dry all produce. 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 the **mozzarella** into small pieces.



5 DRESS ARUGULA

Toss **arugula** in a medium bowl with **1 TBSP balsamic 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. Scatter **mozzarella**, **olives**, **artichokes**, **tomatoes**, and **feta cheese** over each. Top with 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!

These tasty flatbreads come together so quickly, it's magic.



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