



20-MIN MEAL

PANCETTA WHITE PIZZAS

with Baby Broccoli, Ricotta, and Herbs de Provence



HELLO

HERBS DE PROVENCE

This blend of six aromatic herbs is Southern France's signature seasoning.



Baby Broccoli



Ricotta Cheese
(Contains: Milk)



Herbs de Provence



Parmesan Cheese
(Contains: Milk)



Pancetta



Garlic Powder



Flatbreads
(Contains: Wheat)

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 810

START STRONG

We suggest placing your baking sheet under the broiler as it heats because the hot surface will make your crust extra crisp. You can skip this step, but things won't be quite as toasty.

BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Olive oil (8 tsp | 16 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------|---------------|
| • Baby Broccoli | 6 oz 12 oz |
| • Pancetta | 4 oz 8 oz |
| • Ricotta Cheese | 4 oz 8 oz |
| • Garlic Powder | ½ tsp 1 tsp |
| • Herbs de Provence | 1 tsp 2 tsp |
| • Flatbreads | 2 4 |
| • Parmesan Cheese | ¼ Cup ½ Cup |

HELLO WINE



PAIR WITH

La Forêt Pays d'Oc Pinot Noir, 2017

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



1 PREHEAT AND PREP

Wash and dry all produce. Adjust broiler rack so that it is in position closest to flame and place a baking sheet on rack. Preheat broiler to high. Cut **baby broccoli** into bite-size pieces.



4 TOP FLATBREADS

Spread **ricotta mixture** evenly over **flatbreads**. Scatter **pancetta** and **baby broccoli** on top, followed by **Parmesan**.



2 COOK PANCETTA AND BABY BROCCOLI

Heat a large pan over medium-high heat. Add **pancetta** and cook until it begins to release oil, about 2 minutes. Add **1 TBSP olive oil** and **baby broccoli** to pan. Cook, tossing, until baby broccoli is tender and lightly crisped, 3-4 minutes. Season with **salt** and **pepper**. Remove pan from heat.



5 BROIL FLATBREADS

Carefully remove baking sheet from broiler and sprinkle with a drizzle of **olive oil**. Place **flatbreads** on sheet and sprinkle each with a drizzle of olive oil. Return sheet to broiler and broil until Parmesan melts and flatbreads are crisp and golden, 3-4 minutes. **TIP:** Keep an eye out for any burning—broiler heat varies widely.



3 SEASON RICOTTA

While everything cooks, in a small bowl, mix together **ricotta**, a large drizzle of **olive oil**, **½ tsp garlic powder**, **½ tsp herbs de Provence**, and a large pinch of **salt** and **pepper** (we sent more of the garlic powder and herbs).



6 FINISH AND SERVE

Sprinkle **flatbreads** with remaining **herbs de Provence**, cut into slices, and serve.

HOT STUFF!

Get a slice of the action before this pizza is all gone.

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