



HALL OF FAME

YELLOW SQUASH FLATBREADS

with Melty Mozzarella, Pine Nuts, and a Chili Honey Garnish



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: 30 MIN** | **CALORIES: 750**

-  Yellow Squash
-  Lemon
-  Basil
-  Flatbreads
(Contains: Wheat)
-  Spring Mix Lettuce
-  Honey
-  Scallions
-  Grape Tomatoes
-  Pine Nuts
(Contains: Tree Nuts)
-  Fresh Mozzarella
(Contains: Milk)
-  Chili Flakes

START STRONG

Scallions, like onions, can bruise and release pungent, bitter flavors if cut too aggressively. Try to slice them with a front-to-back motion (rather than chopping up and down) with your sharpest knife.

BUST OUT

- Large pan
- Baking sheet
- Medium bowl
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|---------------|
| • Yellow Squash | 1 2 |
| • Scallions | 2 4 |
| • Lemon | 1 2 |
| • Grape Tomatoes | 4 oz 8 oz |
| • Basil | ½ oz ½ oz |
| • Pine Nuts | 1 oz 2 oz |
| • Flatbreads | 2 4 |
| • Fresh Mozzarella | 4 oz 8 oz |
| • Spring Mix Lettuce | 2 oz 4 oz |
| • Chili Flakes  | 1 tsp 1 tsp |
| • Honey | ½ oz 1 oz |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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







1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve **squash** lengthwise, then slice crosswise into thin half-moons. Trim, then thinly slice **scallions**. Halve **lemon**. Halve **tomatoes** lengthwise. Pick **basil leaves** from stems; discard stems.



4 BAKE FLATBREADS

Place **flatbreads** on a baking sheet. Tear **mozzarella** into small pieces with your hands and scatter over flatbreads. Top with **squash mixture**. Bake in oven until cheese is melted and flatbreads are golden brown, about 10 minutes.



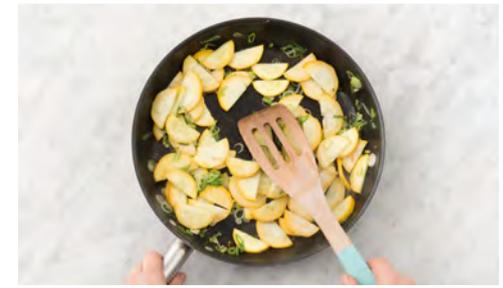
2 TOAST PINE NUTS

Heat a large pan over medium heat. Add **pine nuts** and toast, tossing frequently, until golden brown and fragrant, 3-4 minutes. (**TIP:** If nuts seem like they might burn, remove pan from heat for a few seconds.) Remove nuts from pan and set aside.



5 TOSS SALAD

Meanwhile, toss **lettuce**, **tomatoes**, a squeeze of **lemon**, and a drizzle of **olive oil** in a medium bowl. Season with **salt** and **pepper**.



3 COOK SCALLIONS AND SQUASH

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **scallions** and cook until fragrant, about 30 seconds. Add **squash** and cook, tossing, until soft and lightly browned, 5-6 minutes. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Once **flatbreads** are done, scatter with **basil**, **pine nuts**, and **chili flakes** (to taste). Drizzle with **honey**. Cut into slices and serve with **salad** on the side.

GOURD-GEOUS!

This recipe really squashes pizza delivery.

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