

INGREDIENTS

2 PERSON | 4 PERSON



Zucchini









1/4 oz | 1/4 oz Parsley



Grape Tomatoes





2 | 4

Flatbreads

Contains: Sesame, Wheat

1 Clove | 2 Cloves

Ricotta Cheese





1tsp | 1tsp Chili Flakes

2 tsp | 4 tsp Honey

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



HelloCustom

2 PERSON | 4 PERSON

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

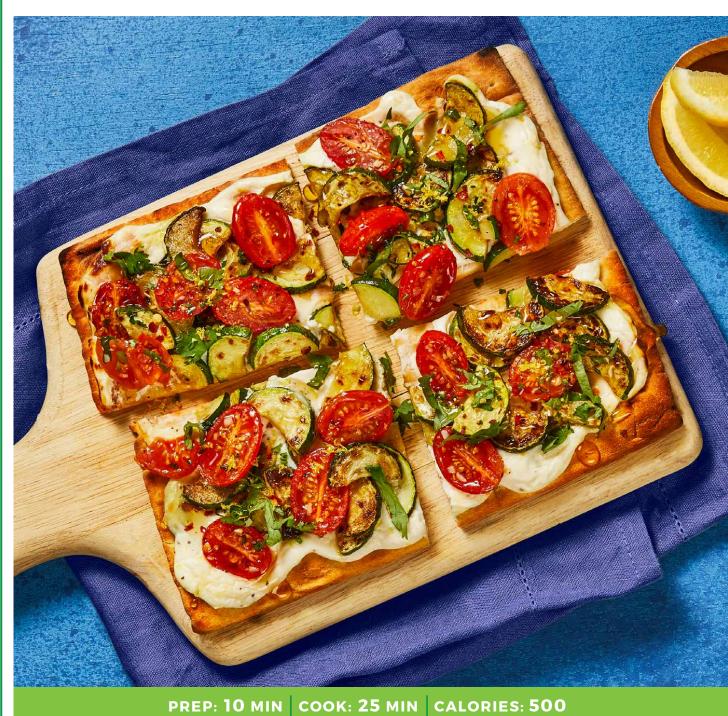


10 oz | 20 oz S Chicken Breast Strips



ZUCCHINI & TOMATO FLATBREADS

with Lemon Ricotta, Fresh Parsley, Honey & Chili Flakes





HELLO

LEMON RICOTTA

Citrusy, creamy-soft cheese adds sophistication to flatbreads.

HEAT IT UP

Why do we ask you to preheat the baking sheet? Simple: A hot sheet helps the flatbreads get nice and crispy from the moment they hit the sheet.

BUST OUT

- · Baking sheet
- 2 Small bowls
- Zester
- Paper towels 🔄
- · Large pan
- Kosher salt
- · Black pepper
- Cooking oil (1 tsp | 2 tsp) (1 tsp | 1 tsp) (5
- Olive oil (2½ tsp | 3 tsp)

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1 PREP

- Place a lightly oiled baking sheet on top rack (for 4 servings, use 2 lightly oiled baking sheets on top and middle racks) and preheat oven to 450 degrees. Wash and dry produce.
- Trim and halve zucchini lengthwise; thinly slice crosswise into half-moons. Halve tomatoes. Peel and mince or grate garlic. Zest and quarter lemon.
- Pat chicken* dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



2 COOK ZUCCHINI

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add zucchini and cook, stirring, until lightly browned and softened, 5-6 minutes.
 Season with salt and pepper.
- Substitution Use Dan used for chicken here.



 While zucchini cooks, in a small bowl, combine tomatoes, garlic, and a drizzle of olive oil. Season with salt and pepper.



4 MAKE LEMON RICOTTA

 In a second small bowl, combine ricotta, half the lemon zest, ½ tsp olive oil (1 tsp for 4 servings), and lemon juice to taste. Season with salt and pepper.



5 BAKE FLATBREADS

- Carefully place flatbreads on prepared sheet (divide between both prepared sheets for 4 servings). Evenly spread flatbreads with lemon ricotta. Top with zucchini and tomatoes, cut sides up.
- Bake on top rack (top and middle racks for 4) until flatbreads are golden brown. 10-12 minutes.
- Top **flatbreads** with **chicken** along with **veggies**.



6 FINISH & SERVE

- Meanwhile, pick **parsley leaves** from stems; roughly chop leaves.
- Once flatbreads are done, garnish with parsley, remaining lemon zest, and chili flakes to taste. Drizzle with honey, then slice into pieces.
- Divide between plates and serve with any remaining lemon wedges on the side.