



ROASTED GARLIC & MUSHROOM FLATBREADS

with White Sauce, Mozzarella & Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Button Mushrooms



4 oz | 8 oz
Grape Tomatoes



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Chives



1 TBSP | 2 TBSP
Italian Seasoning



2 | 4
Flatbreads
Contains: Sesame,
Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

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



10 oz | 20 oz
Chicken Breast Strips

Calories: 780



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 880



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 590



HELLO

ROASTED GARLIC

Transforms pungent cloves to soft, caramelized sweetness

THE SAUCE THICKENS

In step 5, you'll be making a garlicky, herby white sauce for the flatbreads. For the silkiest texture, be sure to follow the whisking instructions at every stage.

BUST OUT

- Aluminum foil
- Baking sheet
- Large pan
- Medium bowl
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk



1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Trim and slice mushrooms into ½-inch-thick pieces. Peel garlic and place in the center of a small piece of foil; drizzle with olive oil and season with salt and pepper. Cinch into a packet. Halve tomatoes. Mince chives.



2 COOK GARLIC & MUSHROOMS

- Place **garlic foil packet** on a baking sheet. Roast on top rack for 15 minutes (you'll add more to the sheet then).
- While garlic roasts, heat a drizzle of oil in a large pan over medium-high heat. Add mushrooms and 1 tsp Italian Seasoning (2 tsp for 4 servings); cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. Season with salt and pepper.
- Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



3 MARINATE TOMATOES

- Meanwhile, place tomatoes in a medium bowl; toss with 1 tsp Italian Seasoning (2 tsp for 4 servings), a drizzle of olive oil, salt, and pepper. (You'll use the rest of the Italian Seasoning later.) Set aside to marinate.
- Cut chicken* into bite-size pieces if necessary. Pat dry with paper towels and season with salt and pepper. Heat a drizzle of oil in pan used for mushrooms over medium-high heat. Add chicken or sausage* and cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



4 TOAST FLATBREADS

- Transfer cooked mushrooms to bowl with tomatoes; toss to combine.
- Leaving garlic foil packet on sheet, place flatbreads on same sheet. (For 4 servings, divide between 2 sheets; toast on top and middle racks, swapping rack positions halfway through toasting.)
- Return to top rack until flatbreads are lightly toasted and garlic is softened, 5-7 minutes.



5 MAKE WHITE SAUCE

- While flatbreads toast, melt 1 TBSP butter (2 TBSP for 4 servings) in pan used for mushrooms over medium-high heat. Add flour, garlic powder, and remaining Italian Seasoning. Cook, whisking constantly, until lightly browned, 30 seconds.
- Reduce heat to medium low and whisk in cream cheese and ½ cup water (1 cup for 4) until melted and combined. Season generously with salt and pepper. Simmer until thickened, 1-2 minutes. Remove pan from heat.

- Use pan used for chicken or sausage here.



6 ASSEMBLE FLATBREADS

- Once roasted garlic is done, carefully transfer to a cutting board and roughly chop.
- Heat broiler to high.
- Evenly top flatbreads with sauce, roasted garlic, and veggies. Sprinkle with mozzarella.
- Top flatbreads with chicken or sausage along with veggies.



7 FINISH & SERVE

- Broil flatbreads until cheese melts, 1-2 minutes. (For 4 servings, broil in batches.) TIP: Watch carefully to avoid burning.
- Slice flatbreads into pieces; sprinkle with chives and chili flakes to taste. Divide between plates and serve.

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*Chicken is fully cooked when internal temperature reaches 165°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.