



MUSHROOM & CREAMY VIDALIA ONION FLATBREADS

with Zucchini, Arugula Salad & Tomato

INGREDIENTS

2 PERSON | 4 PERSON



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



4 oz | 8 oz
Button Mushrooms



1 | 2
Zucchini



1 | 2
Tomato



1 | 1
Lemon



2 | 4
Flatbreads
Contains: Sesame,
Wheat



½ oz | 1 oz
Vidalia Onion
Paste



2 oz | 4 oz
Arugula



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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
Chicken Breast Strips

Calories: 660

PREP: 10 MIN | COOK: 25 MIN | CALORIES: 460



HELLO

VIDALIA ONION PASTE

Savory sweet and umami packed, this ingredient adds delicious oniony depth (fast!).

WHY DRY?

Drying the arugula helps the dressing coat the salad (rather than sliding off into the bowl).

BUST OUT

- Small bowl
- Whisk
- Baking sheet
- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)
- Olive oil (1 tsp | 2 tsp)

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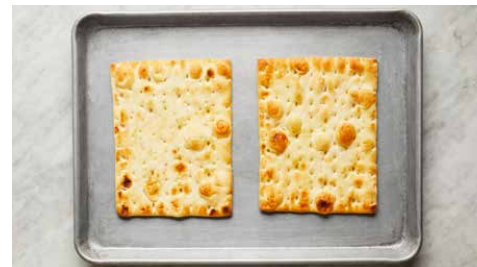
1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Drop **cream cheese (in packets)** into a small bowl of warm water to soften.
- Trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Dice **tomato** into ½-inch pieces. Quarter **lemon**.



4 MIX VIDALIA CREAM

- Remove **cream cheese packets** from bowl; discard water and wipe bowl dry. Combine cream cheese and **Vidalia onion paste** in same bowl; whisk until smooth and creamy.



2 TOAST FLATBREADS

- Place **flatbreads** on a baking sheet. Bake until golden brown and crispy, 7-9 minutes. (**For 4 servings, divide flatbreads between two sheets; toast on top and middle racks.**)
- Open package of **chicken*** and drain off any excess liquid. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 TOSS SALAD

- Place **arugula** and **tomato** in a large bowl. Add **juice from one lemon wedge (two wedges for 4 servings)** and a **drizzle of olive oil (large drizzle for 4)**.
- Season with **pepper** and toss to combine.



3 COOK VEGGIE TOPPING

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and **zucchini**; season with **salt** and **pepper**.
- Cook, stirring occasionally, until veggies are softened and lightly browned, 5-7 minutes. Set aside.
- Use pan used for chicken here.



6 ASSEMBLE & SERVE

- Evenly spread **flatbreads** with **Vidalia cream** and top with **veggies**.
- Cut into squares and divide between plates; top with **arugula salad**. Serve.

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