

# **INGREDIENTS**

2 PERSON | 4 PERSON



Zucchini





1 | 1 Lemon



1/4 oz | 1/4 oz Parsley



Grape Tomatoes



2 | 4

1 Clove | 2 Cloves Garlic

Flatbreads

Contains: Sesame, Wheat

Ricotta Cheese Contains: Milk



1 tsp | 1 tsp 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**

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



10 oz | 20 oz S Chopped Chicken



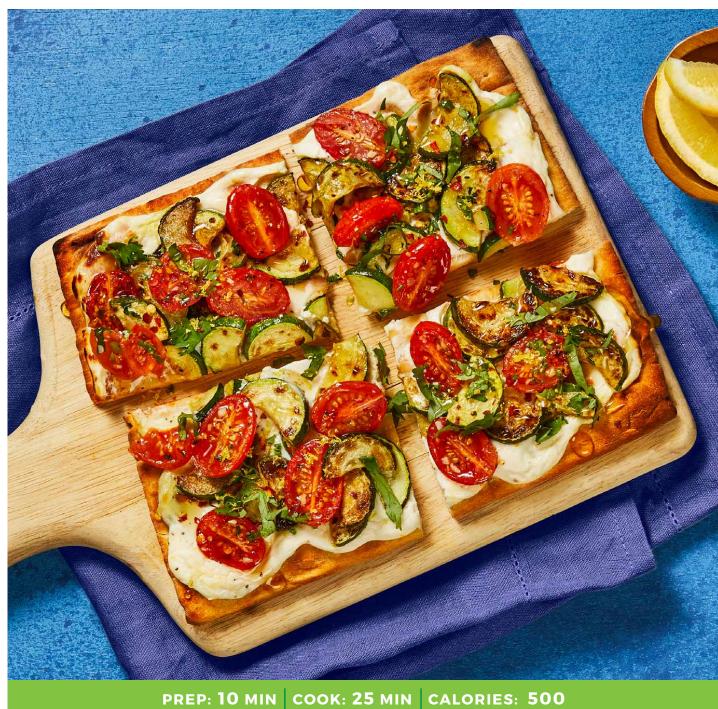
9 oz | 18 **oz** (5) Italian Chicken Sausage Mix

G Calories: 690

Calories: 790

# **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
- Large pan
- Zester
- · 2 Small bowls
- Kosher salt
- · Black pepper
- Cooking oil (1 tsp | 2 tsp)
  (1 tsp | 1 tsp)
- Olive oil (2½ tsp | 3 tsp)

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



#### 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.
- Open package of chicken\* and drain off any excess liquid. Season all over with salt and pepper. Heat a drizzle of oil in a large pan over mediumhigh heat. Add chicken or sausage\*; cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



## 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.
- S Use pan used for chicken or
- sausage 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 or
- sausage 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.