



ROASTED GARLIC & ZUCCHINI FLATBREADS

with White Sauce, Mozzarella & Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



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
PHILADELPHIA®
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



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HelloCustom

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



10 oz | 20 oz
Chopped Chicken Breast

Calories: 790



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 890



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 600



PHILADELPHIA® CREAM CHEESE

Transform your recipe with the rich, creamy taste of PHILADELPHIA® Cream Cheese. Made with only the freshest milk and cream.



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
- Medium bowl
- Large pan
- Whisk
- Paper towels  

- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- 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 halve **zucchini** lengthwise; slice crosswise into 1/2-inch-thick half-moons. 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 ROAST ZUCCHINI

- Toss **zucchini** on a baking sheet with a **drizzle of olive oil**, **1 tsp Italian Seasoning** (2 tsp for 4 servings), **salt**, and **pepper**. Place **garlic foil packet** on same sheet.
- Roast on top rack, tossing halfway through, until zucchini is browned and tender, 14-16 minutes.



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 a large pan 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

- Once **zucchini** is tender, transfer to bowl with **tomatoes**; toss to combine.
- Leaving **garlic foil packet** on sheet, carefully wipe off any excess oil. 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 a large pan over medium-high heat. Add **flour**, **garlic powder**, and **remaining Italian Seasoning**. Whisk constantly until lightly browned, 30 seconds.
- Reduce heat to medium low and whisk in **PHILADELPHIA® Cream Cheese** and **1/2 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.

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

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

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