

INGREDIENTS

2 PERSON | 4 PERSON



Zucchini



1 | 1 Lemon









Tomato



1 Clove 2 Cloves Garlic



4 oz | 8 oz Ricotta Cheese Contains: Milk



2 | 4 Flatbreads Contains: Sesame, Wheat



2 tsp | 4 tsp Honey



1 tsp | 1 tsp Chili Flakes



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.

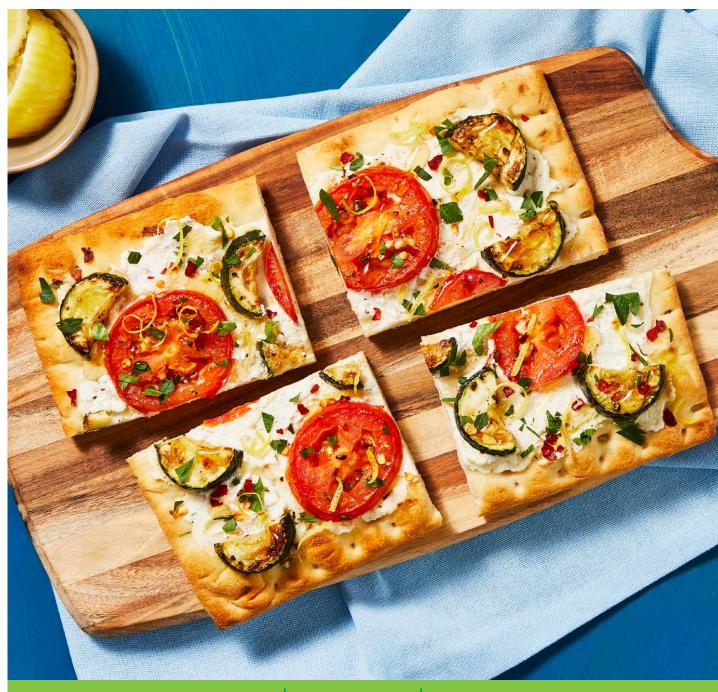


10 oz | 20 oz



ZUCCHINI & TOMATO FLATBREADS

with Lemon Ricotta, Fresh Parsley, Honey & Chili Flakes



PREP: 10 MIN COOK: 25 MIN CALORIES: 490



HELLO

LEMON RICOTTA

Citrusy, creamy-soft cheese adds sophistication to flatbreads.

HFAT 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) 🔄
- 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. Thinly slice **tomato** into rounds. Peel and mince or grate garlic. Zest and quarter lemon.
- Representation of the part of the company of the part 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.
- Use pan used for chicken here.



3 MARINATE TOMATO

• While zucchini cooks, in a small bowl. combine tomato, 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 tomato
- 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.