



ROASTED GARLIC & ZUCCHINI FLATBREADS

with White Sauce, Mozzarella & Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 Clove | 2 Cloves
Garlic



4 oz | 8 oz
Grape Tomatoes



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



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.



4 oz | 8 oz
Bacon

Calories: 850



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



BUST OUT

- Aluminum foil
- Baking sheet
- Medium bowl
- Large pan
- Whisk
- Paper towels

- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



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 ½-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.

- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once cool enough to handle, roughly chop bacon; 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 baking 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 **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 bacon 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 **bacon** 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.