



CHICKEN SAUSAGE & ZUCCHINI FLATBREADS

with Garlicky White Sauce, Mozzarella & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 tsp | 2 tsp
Garlic Powder



9 oz | 18 oz
Italian Chicken Sausage Mix



2 | 4
Flatbreads
Contains: Sesame, Wheat



1 TBSP | 2 TBSP
Flour
Contains: Wheat



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HELLO

PARMESAN CHEESE

This hard aged cheese has a savory, nutty flavor that adds a hit of rich umami flavor to your flatbreads.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 900



THE SAUCE THICKENS

In Step 5, you'll make a creamy white sauce to spread over your flatbreads before topping and baking. For a silky texture, be sure to follow the whisking instructions.

BUST OUT

- Aluminum foil
- Large pan
- Baking sheet
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (**5 tsp** | **7 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

MORE IS MORE

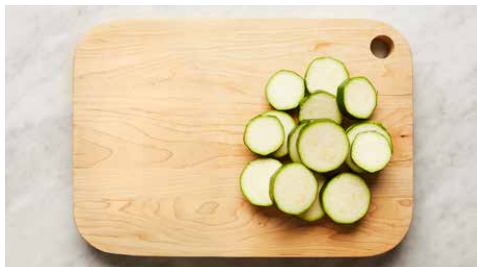
If you're on a 6-person plan, you'll have enough ingredients to make 18 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

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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 slice **zucchini** crosswise into ½-inch-thick rounds.



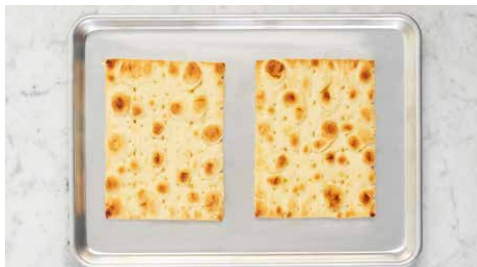
2 ROAST VEGGIES

- Toss **zucchini** on a baking sheet with a **drizzle of oil, salt, and pepper.**
- Roast on top rack until zucchini is browned and tender, 12-15 minutes.



3 COOK SAUSAGE

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sausage*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.



4 TOAST FLATBREADS

- Once zucchini is done, transfer to a plate. Carefully wipe off any excess oil from sheet; place **flatbreads** on sheet.
- Drizzle each flatbread with **oil**; toast on top rack until lightly golden, 5-7 minutes. (**For 4 servings, divide flatbreads between two baking sheets; toast on top and middle racks, switching positions halfway through.**)



5 MAKE SAUCE

- Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in pan used for sausage over medium-high heat. Add **flour** and cook, whisking constantly, until lightly browned, 30 seconds.
- Whisk in **cream cheese, garlic powder,** and **½ cup water** (**1 cup for 4**) until combined. Simmer until thickened, 1-2 minutes. (**TIP: If sauce seems too thick, add a splash of water.**) Turn off heat. Season with **salt and pepper.**



6 FINISH & SERVE

- Heat broiler to high. Evenly spread **flatbreads** with **half the sauce**, then top with **sausage** and **zucchini**. Drizzle remaining sauce over the top. Sprinkle with **mozzarella** and **Parmesan**.
- Broil flatbreads until cheese melts, 1-2 minutes (**for 4 servings, broil in batches**).
- Slice flatbreads into quarters and divide between plates. Serve.

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