



# ITALIAN VEGGIE FLATBREAD PIZZA BAR

with sides & toppings for everyone to build their perfect plate

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



1 | 2  
Long Green Pepper



1 | 2  
Tomato



1 tsp | 2 tsp  
Garlic Powder



2 | 4  
Flatbreads  
Contains: Sesame, Wheat



2 | 4  
Marinara Sauce



1 Cup | 2 Cups  
Mozzarella Cheese  
Contains: Milk



5 tsp | 10 tsp  
Balsamic Glaze



2 oz | 4 oz  
Arugula



½ oz | 1 oz  
Walnuts  
Contains: Tree Nuts



1.5 oz | 3 oz  
Buttermilk Ranch Dressing  
Contains: Eggs, Milk



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.



9 oz | 18 oz  
Italian Chicken Sausage Mix  
Calories: 1110



1 | 2  
Garlic Bread  
Contains: Milk, Wheat  
Calories: 970



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 930



HELLO

### BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can layer on chicken sausage or creamy burrata!

### BUST OUT

- Large pan
- Large bowl
- Baking sheet
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp) Ⓢ Ⓢ
- Olive oil (2 TBSP + 1 tsp | 4 TBSP + 2 tsp)

### 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

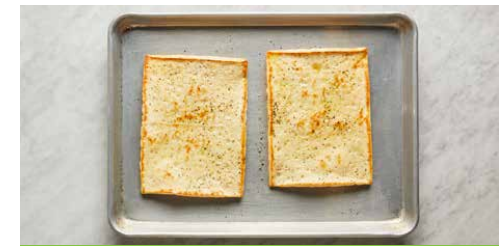
- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Halve, core, and thinly slice **green pepper** into strips. Thinly slice **tomato** into rounds.



### 2 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **zucchini, half the garlic powder**, and a **pinch of salt and pepper**. Cook, stirring occasionally, until zucchini is lightly browned, 2-3 minutes. Turn off heat; transfer to a plate. Wipe out pan.
- Heat another **drizzle of oil** in same pan over medium-high heat. Add **green pepper** and a **pinch of salt and pepper**. Cook, stirring occasionally, until lightly browned, 2-3 minutes.

- Ⓢ Heat a **drizzle of oil** in a separate large pan over medium-high heat. Add **sausage\*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



### 3 TOAST FLATBREADS

- Meanwhile, place **flatbreads** upside down (**dimple sides down**) on a baking sheet. Drizzle both sides of each flatbread with **olive oil**; brush or rub to coat all over and season with **salt and pepper**.
- Toast on top rack until golden brown, 3-5 minutes. (**For 4 servings, divide flatbreads between two baking sheets; toast on top and middle racks, swapping rack positions halfway through toasting.**) **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



### 4 BUILD BAR & PIZZAS

- Place **tomato, zucchini, green pepper, marinara**, and **mozzarella** in separate serving vessels. Present toppings family style with **toasted flatbreads (dimpled sides up)** for everyone to build their own pizzas. (**You'll bake the pizzas in the next step!**)

- Ⓢ Present **sausage** with other pizza toppings.



### 5 BAKE PIZZAS

- Bake **flatbread pizzas** on top rack until cheese melts and flatbreads are crispy, 4-6 minutes. (**For 4 servings, divide flatbread pizzas between two baking sheets; bake on top and middle racks, swapping rack positions halfway through.**)



### 6 MAKE SALAD

- Meanwhile, in a large bowl, whisk together **half the balsamic glaze, 1 TBSP olive oil (2 TBSP for 4 servings)**, and a **pinch of salt and pepper**. Add **arugula**; toss to combine.
- Ⓢ Once flatbread pizzas are done, reduce oven temperature to 400 degrees. Place **garlic bread** on a second **lightly oiled** baking sheet. Bake on top rack until golden brown, about 12 minutes.



### 7 FINISH & SERVE

- Slice **flatbread pizzas** into pieces. Divide flatbreads and **salad** between plates.
- Place **ranch dressing, remaining balsamic glaze**, and **remaining garlic powder** in serving bowls. Serve alongside flatbread pizzas, with **walnuts** on the side to garnish salad as you like.
- Ⓢ Separate **garlic bread** into slices and serve alongside flatbread pizzas.

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