

INGREDIENTS

2 PERSON | 4 PERSON



6 TBSP | 12 TBSP Cream Cheese



Button Mushrooms



Zucchini



1 tsp | 2 tsp Garlic Powder



¼ oz | ½ oz Chives



1 | 2 Tomato



Lemon



Flatbreads Contains: Sesame. Wheat



½ Cup | 1 Cup Italian Cheese Blend Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

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



10 oz | 20 oz Shrimp Contains: Shellfish



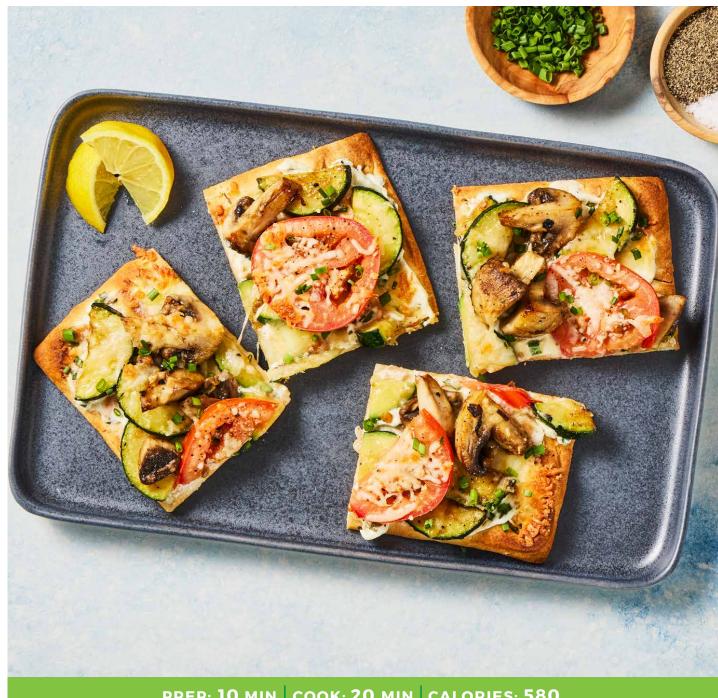
10 oz | 20 oz **6** Chopped Chicken Breast

G Calories: 700

G Calories: 770

CHEESY MUSHROOM & ZUCCHINI FLATBREADS

with Creamy Chive Sauce & Lemon



PREP: 10 MIN COOK: 20 MIN CALORIES: 580



HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.

NICE SLICE

Always squish tomatoes when you're trying to slice or dice 'em? Switch to a serrated or bread knife! The blade's teeth will cut through the skin every time.

BUST OUT

- Large pan
- 2 Small bowls
- Aluminum foil
- Baking sheet
- Whisk • Paper towels 🖨
- Kosher salt
- Black pepper
- Cooking oil (3 tsp | 4 tsp) (1 tsp | 1 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.

HOW WAS YOUR MEAL?



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- shrimp are fully cooked when internal temperature
- *Chicken is fully cooked when internal temperature



1 START PREP

- · Adjust rack to top position (top and middle positions for 4 servings) and heat broiler to high. Place **cream cheese** in a small bowl of warm water to soften. Wash and dry produce.
- Trim and quarter mushrooms (skip if your mushrooms are pre-sliced!). Trim and halve zucchini lengthwise; cut crosswise into 1/4-inch-thick half-moons.
- Rinse **shrimp*** under cold water, then pat dry with paper towels or open package of chicken* and drain off any excess liquid. Heat a drizzle of oil in a large pan over medium-high heat. Add shrimp or chicken in a single layer; season with salt and **pepper**. Cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 TOAST FLATBREADS

• Place **flatbreads** smooth side up on a **lightly oiled**, foil-lined baking sheet. Toast on top rack until golden brown, 1-2 minutes. (For 4 servings, divide between two lightly oiled, foil-lined sheets: toast on top and middle racks.)



2 COOK VEGGIES

- Heat a large drizzle of oil in a large pan over medium-high heat. Add mushrooms; cook, stirring occasionally, 4 minutes.
- Add zucchini, garlic powder, a pinch of salt, and pepper; cook, stirring occasionally, until veggies are lightly browned and tender, 2-3 minutes more.
- Use pan used for shrimp or chicken here.





- · While veggies cook, finely chop chives. Thinly slice **tomato** into rounds; season with salt and pepper. Quarter lemon.
- · In a second small bowl, whisk together softened cream cheese and half the chives until smooth



5 FINISH FLATBREADS

- Once flatbreads are toasted, remove sheet from oven. Carefully flip **flatbreads**, then evenly spread with chive cream cheese. Top with cooked veggies and tomato; sprinkle with Italian cheese blend.
- · Return to top rack and broil until edges are browned and cheese melts. 2-4 minutes. (For 4 servings, broil on top and middle racks, swapping positions halfway through.) TIP: Watch carefully to avoid burning!
- · Transfer flatbreads to a cutting board and slice into quarters.
- Add shrimp or chicken along with
- veggies and tomato.



6 SERVE

• Divide **flatbreads** between plates. Garnish with remaining chives and a squeeze of lemon juice. Serve with remaining lemon wedges on the side.