



CHEESY MUSHROOM & ZUCCHINI FLATBREADS

with Creamy Chive Sauce & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



6 TBSP | 12 TBSP
Cream Cheese
Contains: Milk



4 oz | 8 oz
Button Mushrooms



1 | 2
Zucchini



1 tsp | 2 tsp
Garlic Powder



¼ oz | ½ oz
Chives



1 | 2
Tomato



1 | 2
Lemon



2 | 4
Flatbreads
Contains: Sesame,
Wheat



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk



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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
Calories: 700



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 770



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
- Whisk
- Aluminum foil
- Baking sheet
- 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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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 ¼-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.



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**.



3 FINISH PREP & MIX CREAM CHEESE

- 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.



6 SERVE

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

*Shrimp are fully cooked when internal temperature reaches 145°.

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