

INGREDIENTS

2 PERSON | 4 PERSON



Zucchini



1 Clove | 2 Cloves



Grape Tomatoes



1/4 oz | 1/4 oz Chives



1 TBSP | 2 TBSP **Italian Seasoning**



2 | 4 Flatbreads Contains: Sesame. Wheat



1 TBSP | 2 TBSP **Contains: Wheat**



1 tsp | 2 tsp Garlic Powder



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



1/2 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 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 S Chopped Chicken Breast



9 oz | 18 **oz** Italian Chicken Sausage Mix

G Calories: 790

Galories: 860

ROASTED GARLIC & ZUCCHINI FLATBREADS

with White Sauce, Mozzarella & Grape Tomatoes



PREP: 10 MIN COOK: 40 MIN CALORIES: 600



BUST OUT

- Aluminum foil
- Large pan
- · Baking sheet
- Whisk
- Medium bowl
- Paper towels 🕏 🤄
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (1 tsp | 1 tsp) 🕒 🕒
- 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 1/2-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



- 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.
- Open package of **chicken*** and drain off any excess liquid; season with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or sausage* and cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a paper-towel-lined plate. 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



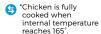


- Once roasted garlic is done, carefully transfer to a cutting board and roughly chop.
- · Heat broiler to high.
- · Evenly top flatbreads with sauce, roasted garlic, and veggies. Sprinkle with mozzarella.
- Top **flatbreads** with **chicken** or **sausage** along with veggies.



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.



*Chicken Sausage is fully cooked when internal temperature reaches 165



