



CHICKEN SAUSAGE & ZUCCHINI FLATBREADS

with Garlicky White Sauce, Mozzarella & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



2 Cloves | 4 Cloves
Garlic



1 | 2
Lemon



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

ROASTED GARLIC

Roasting pungent cloves turns them soft, caramelized, and savory-sweet.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 930



THE SAUCE THICKENS

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

BUST OUT

- Aluminum foil
- Large pan
- Zester
- Whisk
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (5 tsp | 7 tsp)
- Sugar (½ 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.

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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. 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. Zest and quarter **lemon**.



4 TOAST FLATBREADS

- Once veggies are done, transfer to a second 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 between two baking sheets; toast on top and middle racks.**)



2 ROAST VEGGIES

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



5 MAKE SAUCE

- While flatbreads toast, transfer **roasted garlic** to a cutting board; mash with the back of a fork.
- 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, roasted garlic, lemon zest, ½ cup water, ½ tsp sugar, and juice from half the lemon (1 cup water, 1 tsp sugar, and juice from whole lemon for 4)** until combined. Simmer until thickened, 1-2 minutes. (**TIP: If sauce seems too thick, add more water a splash at a time.**) Turn off heat. Season with **salt and pepper**.



3 COOK SAUSAGE

- While veggies roast, 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.



6 FINISH & SERVE

- Heat broiler to high. Evenly spread **flatbreads** with **half the sauce**, then top with **sausage and zucchini**. Drizzle remaining sauce on 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 with **remaining lemon wedges**.

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