



# HOT HONEY BRUSSELS & LEMON RICOTTA FLATBREADS

with Parmesan & Italian Cheeses

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Brussels Sprouts



1 TBSP | 1 TBSP  
Italian Seasoning



1 | 1  
Lemon



4 oz | 8 oz  
Ricotta Cheese  
Contains: Milk



2 | 4  
Flatbreads  
Contains: Sesame,  
Wheat



½ oz | 1 oz  
Hot Honey



½ Cup | 1 Cup  
Italian Cheese  
Blend  
Contains: Milk



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



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WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

2 PERSON | 4 PERSON

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: 1010



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 720



HELLO

### LEMON RICOTTA

A touch of lemon adds brightness to this creamy spread.

### SPROUTS HONOR

Shredding the Brussels sprouts in Step 1 provides a fun texture and helps with quick cooking.

### BUST OUT

- Large pan (or 2 large pans) ⚡
  - Small bowl
  - Baking sheet
  - Zester
- 
- Kosher salt
  - Black pepper
  - Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) ⚡
  - Olive oil (5 tsp | 10 tsp)

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### 1 PREP BRUSSELS SPROUTS

- 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 **Brussels sprouts** lengthwise. Lay flat and thinly slice crosswise into shreds.



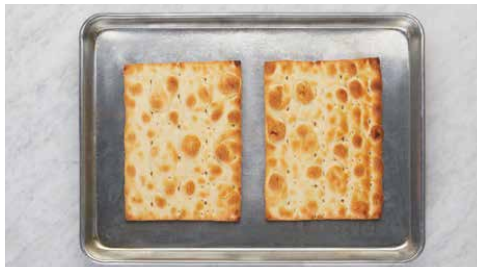
### 2 COOK BRUSSELS SPROUTS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **Brussels sprouts**; season with **½ tsp Italian Seasoning (1 tsp for 4 servings)** and a **pinch of salt and pepper.** (You'll use more Italian Seasoning in the next step.) Cook, stirring occasionally, until bright green and softened, 5-7 minutes. Remove from heat.
- ⚡ 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 MIX RICOTTA

- While Brussels sprouts cook, zest and quarter **lemon.**
- In a small bowl, combine **ricotta**, **half the lemon zest**, **½ tsp Italian Seasoning** (be sure to measure—we sent more), and a **squeeze of lemon juice** to taste. (For 4 servings, use **¾ of the lemon zest** and **1 tsp Italian Seasoning.**) Stir in **1 TBSP olive oil (2 TBSP for 4)** and season with **salt and pepper.**



### 4 TOAST FLATBREADS

- Place **flatbreads** on a baking sheet. Brush or rub each with a **drizzle of olive oil** and season with **salt and pepper.**
- Toast on top rack until golden brown, 3-5 minutes. (For 4 servings, divide flatbreads between 2 baking sheets; toast on top and middle racks, swapping rack positions halfway through baking.)



### 5 BAKE FLATBREADS

- Carefully spread **toasted flatbreads** with **lemon ricotta**. Top with **Brussels sprouts** in an even layer. Sprinkle with **Italian cheese blend** and **half the Parmesan** (save the rest for serving).
- Bake on top rack until cheese melts and flatbreads are crispy, 4-6 minutes.
- ⚡ Top **flatbreads** with **sausage** along with **Brussels sprouts.**



### 6 FINISH & SERVE

- Cut **flatbreads** into pieces.
- Divide between plates and drizzle with **hot honey**. Sprinkle with **remaining Parmesan** and **remaining lemon zest** to taste. Serve with any **remaining lemon wedges** on the side.

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