



Peach and Mozzarella Flatbread

with Walnuts and Balsamic-Arugula Salad

Behold the ultimate summertime flatbread! Salty mozzarella and juicy peaches offer a delicious sweet-and-salty contrast. Peppery arugula is the cherry on top!



Prep: 5 min
Total: 30 min



level 2



veggie



Pizza Dough



Peach



Fresh Mozzarella
Cheese



Walnuts



Arugula



Balsamic Vinegar

Ingredients

		2 People	4 People
Pizza Dough	1)	10 oz	20 oz
Peach		1	2
Fresh Mozzarella Cheese	2)	4 oz	8 oz
Walnuts	3)	1 oz	2 oz
Arugula		2 oz	4 oz
Balsamic Vinegar		1 t	2 t
Olive Oil*		2 t	4 t

*Not Included

Allergens

- 1) Wheat
- 2) Milk
- 3) Tree Nuts

Tools

Baking sheet, Medium bowl

Ruler

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Nutrition per person Calories: 705 cal | Fat: 33 g | Sat. Fat: 11 g | Protein: 28 g | Carbs: 72 g | Sugar: 7 g | Sodium: 1128 mg | Fiber: 5 g



2 Preheat: Preheat the oven to 450 degrees. **HINT:** If you know you're making this recipe in advance, take the dough out of the fridge to come to room temperature.

2 Par-bake the dough: Using your hands, stretch out the **dough** into a rough 1/4-inch thick rectangle. **HINT:** If you have a rolling pin or wine bottle, you can use it to roll out the dough out on a lightly floured surface. Place onto a lightly oiled baking sheet and prick all over with a fork. Place in the oven for about 8-10 minutes, until beginning to brown on the edges.



3 Prep: **Wash and dry all produce.** Meanwhile, halve, pit, and slice the **peach** into wedges. Roughly chop the **walnuts**.

4 Finish the flatbread: When the **pizza dough** is lightly golden brown, tear the **mozzarella cheese** into small pieces and sprinkle over the dough. Top with the **peach wedges**. Return the **flatbread** to the oven for 5-6 minutes, until the cheese melts.



5 Dress the arugula: In a medium bowl, toss the **arugula** with **1 teaspoon balsamic vinegar** and a drizzle of **olive oil**. Season to taste with **salt** and **pepper**.

6 Finish and serve: Top the **peach** and **mozzarella flatbread** with the **balsamic-arugula salad** and **walnuts**. Cut into squares and enjoy!



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