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Roasted Heirloom Tomato Flatbread with Pesto and Fresh Mozzarella Cheese

One mention of pizza is all it takes for the entire squad to make a beeline for the kitchen, right? That's what we figured, which is why our chefs created this colorful family-friendly recipe. Thanks to our flatbreads and ready-made pesto, prep is a breeze! Plus, you can put your little helpers to work tearing the mozzarella, spreading the pesto, and tossing the salad.



Prep: 10 min
Total: 30 min



level 1



veggie



Heirloom Grape
Tomatoes



Fresh Mozzarella
Cheese



Persian
Cucumber



Flatbreads



Pesto



Spring
Mix



Walnuts



Dried
Cranberries



Balsamic
Vinegar

Ingredients

		4 People
Heirloom Grape Tomatoes		10 oz
Fresh Mozzarella Cheese	1)	8 oz
Persian Cucumber		1
Flatbreads	2)	4
Pesto	1)	4 oz
Spring Mix		6 oz
Walnuts	3)	1 oz
Dried Cranberries		1 oz
Balsamic Vinegar		2 TBSP
Olive Oil*		4 tsp

*Not Included

Allergens

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

Tools

2 Baking sheets, Foil, Large bowl

Nutrition per person Calories: 582 cal | Fat: 32 g | Sat. Fat: 11 g | Protein: 21 g | Carbs: 54 g | Sugar: 9 g | Sodium: 703 mg | Fiber: 4 g



1 Preheat oven and roast the tomatoes: Wash and dry all produce. Preheat oven to 425 degrees. Halve tomatoes and toss on a foil-lined baking sheet with a large drizzle of olive oil and a pinch of salt and pepper. Roast until slightly charred and shriveled, 12-15 minutes.



2 Prep the toppings: Tear mozzarella cheese into small pieces. Thinly slice cucumber.

3 Prep the flatbreads: Remove tomatoes from baking sheet and set aside. Remove foil from baking sheet. Divide flatbreads between two baking sheets, and spread with pesto.



4 Finish the flatbreads: Sprinkle mozzarella cheese over flatbreads and top with roasted tomatoes.

5 Bake the flatbreads: Bake until cheese is melted and crust is crisp, about 10 minutes. **TIP:** To brown cheese, turn oven to broil for the last 2 minutes.



6 Toss the salad and slice the flatbreads: Toss spring mix in a large bowl with cucumber slices, walnuts, cranberries, balsamic vinegar, and a large drizzle of olive oil. Season with salt and pepper. Cut flatbreads into slices, and serve with salad. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

