



Pesto Mozzarella Flatbread

with Vinaigrette Salad and Heirloom Tomatoes

VEGGIE 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Flatbread
-  Basil Pesto
-  Fresh Mozzarella
-  Spring Mix
-  Mini Cucumber
-  Baby Heirloom Tomatoes
-  Chili Flakes
-  Sweet Bell Pepper
-  White Wine Vinegar

HELLO CHILI FLAKES

Spice up any meal with a sprinkle of chilli flakes!

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust Out

Baking Sheet, Measuring Spoons, Large Bowl, Whisk, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Flatbread	2	4
Basil Pesto	¼ cup	½ cup
Fresh Mozzarella	250 g	500 g
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Baby Heirloom Tomatoes	113 g	227 g
Chili Flakes 🌶️	½ tsp	1 tsp
Sweet Bell Pepper	160 g	320 g
White Wine Vinegar	½ tbsp	1 tbsp
Salt and Pepper*		
Oil*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. TOAST FLATBREAD

Arrange **flatbreads** on a baking sheet. Toast in the **middle** of the oven, until golden-brown, 2-3 min per side. Set aside. (**NOTE:** For 4 ppl, use 2 baking sheets and bake in middle and top of oven, rotating sheets halfway through cooking)



4. FINISH FLATBREADS

Working directly on the baking sheet, spread **remaining pesto** over each **toasted flatbread**, then top with **peppers** and torn **mozzarella**. Sprinkle ¼ **tsp chili flakes** over top. (**TIP:** Reference Heat Guide.) Toast assembled **flatbreads** in the **middle** of the oven, until **cheese** melts, 5-6 min. (**NOTE:** For 4 ppl, bake in middle and top of oven, rotating sheets halfway through cooking.)



2. PREP & MAKE DRESSING

While **flatbreads** toast, halve **tomatoes**. Thinly slice **cucumber** into rounds. Core, then thinly slice **peppers**. Tear **mozzarella** into bite-sized pieces. Whisk together ½ **tbsp vinegar**, **1 tsp pesto** and ½ **tbsp oil** (dbl all for 4ppl) in a large bowl. Season with **salt** and **pepper**. Set aside.



5. FINISH AND SERVE

Add **spring mix**, **cucumbers** and **tomatoes** to the **dressing** in the large bowl and toss to coat. Cut **flatbreads** into quarters. Divide **flatbread** and **salad** between plates.



3. COOK PEPPERS

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4ppl), then **peppers**. Cook, stirring often, until tender, 3-4 min.

Dinner Solved!