

INGREDIENTS

2 PERSON | 4 PERSON



Zucchini



Grape Tomatoes



1 Clove 2 Cloves Garlic



1 TBSP | 2 TBSP Italian Seasoning



1 TBSP | 2 TBSP Flour Contains: Wheat



4 TBSP | 8 TBSP Cream Cheese



1tsp | 1tsp

ROASTED GARLIC & ZUCCHINI FLATBREADS with White Sauce, Mozzarella & Grape Tomatoes







Chives



2 4 Flatbreads Contains: Wheat



1 tsp | 2 tsp Garlic Powder



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk

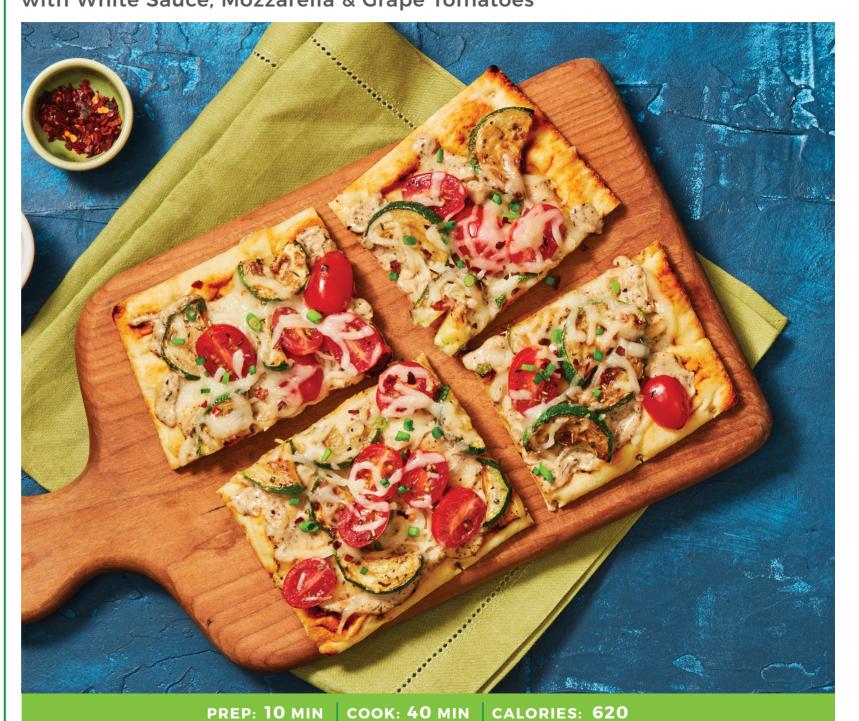


Chili Flakes

HELLO

ROASTED GARLIC

Its heavenly aromas and caramelized notes pair perfectly with a crisp crust and gooey cheese.





THE SAUCE THICKENS

In step 4, you'll practice making a *roux*, or a mixture of flour and butter that works wonders to thicken sauces and soups.

Cooking the mixture first gives it a toasted, nutty flavor—but since it can brown in a flash, be sure to whisk constantly so the flour doesn't burn.

BUST OUT

- Aluminum foil
- · Baking sheet
- Medium bowl
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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1 PREP

- Adjust rack to top position (top and middle positions for 4 sevings) and preheat oven to 450 degrees. Wash and dry all produce.
- Trim and halve zucchini lengthwise; slice crosswise into ½-inch-thick halfmoons. 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. Halve tomatoes. Mince chives.



2 ROAST & MARINATE

- Toss zucchini on a baking sheet with a drizzle of olive oil, 1 tsp Italian
 Seasoning (2 tsp for 4 servings), salt, and pepper. Place garlic foil packet on same sheet.
- Roast on top rack, tossing halfway through, until zucchini is browned and tender. 14-16 minutes.
- Meanwhile, place tomatoes in a medium bowl; toss with a drizzle of olive oil, 1 tsp Italian Seasoning (2 tsp for 4), salt, and pepper. (You'll use the remaining Italian Seasoning later.) Set aside to marinate.



3 TOAST FLATBREADS

- Once **zucchini** is tender, transfer to bowl with **tomatoes**; toss to combine.
- Leaving foil packet with garlic on sheet, carefully wipe off any excess oil.
 Place flatbreads on same sheet. (For 4 servings, divide between 2 sheets; toast on top and middle racks, swapping rack positions halfway through toasting.)
- Return to top rack until flatbreads are lightly toasted and garlic is softened,
 5-7 minutes.



4 MAKE WHITE SAUCE

- While flatbreads toast, melt 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add flour, garlic powder, and remaining Italian Seasoning. Whisk constantly until lightly browned, 30 seconds.
- Reduce heat to medium low and whisk in cream cheese and ½ cup water (1 cup for 4) until melted and combined. Season generously with salt and pepper. Simmer until thickened, 1-2 minutes. Remove pan from heat.



- Once **garlic** is done, carefully transfer to a cutting board and roughly chop.
- Heat broiler to high.
- Evenly top flatbreads with sauce, roasted garlic, and veggies. Sprinkle with mozzarella.



6 FINISH & SERVE

- Broil flatbreads until cheese melts,
 1-2 minutes. (For 4 servings, broil in batches.) TIP: Watch carefully to avoid burning.
- Slice flatbreads into pieces; sprinkle with chives and chili flakes to taste.
 Divide between plates and serve.

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