ROASTED GARLIC & ZUCCHINI FLATBREADS

with White Sauce, Mozzarella & Grape Tomatoes

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 620

INGREDIENTS

2 PERSON | 4 PERSON

- **1 | 2** Zucchini
- **4 oz | 8 oz** Grape Tomatoes
- **1 Clove | 2 Cloves** Garlic
- **¼ oz | ¼ oz** Chives
- **1 TBSP | 2 TBSP** Italian Seasoning
- **2 | 4** Flatbreads
  Contains: Wheat
- **1 TBSP | 2 TBSP** Flour
  Contains: Wheat
- **1 tsp | 2 tsp** Garlic Powder
- **4 TBSP | 8 TBSP** Cream Cheese
  Contains: Milk
- **½ Cup | 1 Cup** Mozzarella Cheese
  Contains: Milk
- **1 tsp | 1 tsp** Chili Flakes

HELLO

ROASTED GARLIC

The high heat of your oven gently caramelizes and mellows the once-pungent, almost spicy cloves—turning them buttery soft and slightly sweet.

HFRC_30.9_R60794B_ROASTED GARLIC & ZUCCHINI FLATBREADS.indd 1 7/8/21 10:39 AM

HELLO FRESH

THE SAUCE THICKENS

In step 4, you'll be 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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

1 PREP

- Adjust rack to top position **(top and middle positions for 4 servings)** and preheat oven to 450 degrees. **Wash and dry all produce.**
- Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. 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 **garlic foil packet** 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.

5 ASSEMBLE FLATBREADS

- 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.

WK 30-9