



# TRUFFLED MUSHROOM FLATBREADS

with Shallot & an Arugula Salad



## HELLO TRUFFLE OIL

The secret ingredient for building incredibly rich, umami-packed flavor

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 700



Shallot



Italian Seasoning



Italian Cheese Blend  
(Contains: Milk)



Arugula



Cremini Mushrooms



Flatbreads  
(Contains: Wheat)



Truffle Oil



Lemon

## START STRONG

To properly prep mushrooms, give them a quick rinse under running water or scrub them with a damp paper towel, then trim off any tough or dry stem ends.

## BUST OUT

- Aluminum foil
- Baking sheet
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                        |                |
|------------------------|----------------|
| • Cremini Mushrooms    | 8 oz   16 oz   |
| • Shallot              | 1   1          |
| • Lemon                | 1   1          |
| • Italian Seasoning    | 1 tsp   1 tsp  |
| • Flatbreads           | 2   4          |
| • Italian Cheese Blend | 1 Cup   2 Cups |
| • Truffle Oil          | 5 tsp   10 tsp |
| • Arugula              | 2 oz   4 oz    |



## 1 PREP

Place a foil-lined baking sheet on top rack (2 foil-lined sheets on top and middle racks for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Trim and thinly slice **mushrooms**. Halve, peel, and thinly slice **shallot**. Cut **lemon** into wedges.



## 2 COOK MUSHROOMS & SHALLOT

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **mushrooms, shallot**, and half the **Italian Seasoning** (you'll use the rest in the next step). Cook, stirring, until browned and softened, 8-10 minutes. Season with **salt** and **pepper**; remove pan from heat.



## 3 ASSEMBLE FLATBREADS

Remove preheated baking sheet from oven and carefully place **flatbreads** on it. (For 4 servings, divide between both sheets.) Top with **cheese**, remaining **Italian Seasoning**, and **mushroom mixture**. Season with **salt** and **pepper**.



## 4 BAKE FLATBREADS

Bake **flatbreads** on top rack until cheese is melted and crust is golden, 7-9 minutes. (For 4 servings, bake on top and middle racks; swap rack positions halfway through baking.) Remove from oven, then drizzle with **truffle oil** to taste. **TIP:** Start with a few drops and add more from there—you may not use all the oil.



## 5 MAKE SALAD

While flatbreads bake, in a medium bowl, toss **arugula** with a drizzle of **olive oil** and a squeeze of **lemon juice** to taste. Season with **salt** and **pepper**.



## 6 FINISH & SERVE

Slice **flatbreads** into pieces. Divide between plates and serve with **salad** on the side. **TIP:** If you like, you can top your flatbreads with the salad instead.

## SWANKY SPUDS

If you have any left over, we also love truffle oil drizzled on french fries.



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