# YELLOW SQUASH FLATBREADS

with Melty Mozzarella, Pine Nuts, and a Chili Honey Drizzle



## HELLO **HOT HONEY**











Mixed Greens



Honey

Just add chili flakes to turn up the heat.









PREP: 10 MIN TOTAL: 30 MIN CALORIES: 590

Scallions

**Grape Tomatoes** 

Pine Nuts

Fresh Mozzarella

Chili Flakes

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### START STRONG

Keep an eye on the flatbreads as they bake. If you see or smell any burning, take them out of the oven immediately.

#### **BUST OUT**

- Large pan
- Baking sheet
- Medium bowl
- Olive oil (2 tsp | 4 tsp)

### **INGREDIENTS**

Ingredient 2-person | 4-person

Yellow Squash	1   2
• Scallions	2   4
• Lemon	1   2
Grape Tomatoes	4 oz   8 oz
• Basil	½ oz   ½ oz
• Pine Nuts	1 oz   2 oz
• Flatbreads	2   4
• Fresh Mozzarella	4 oz   8 oz
Mixed Greens	3 oz   6 oz
• Chili Flakes	1 tsp   1 tsp
• Honey	2 tsp   4 tsp

#### **HELLO WINE**



PAIR WITH
Parallus California
White Wine Blend, 2014

HelloFresh.com/Wine





# PREHEAT AND PREP Wash and dry all produce.

Preheat oven to 450 degrees. Halve squash lengthwise, then thinly slice crosswise into half-moons. Thinly slice scallions. Halve lemon. Halve tomatoes lengthwise. Pick basil leaves from stems; discard stems.



Place **flatbreads** on a baking sheet.
Tear **mozzarella** into small pieces with your hands and scatter over flatbreads.
Top with **squash mixture**. Bake in oven until cheese is melted and flatbreads are golden brown, about 10 minutes.



# TOAST PINE NUTS Heat a large pan over medium heat.

Add **pine nuts** and cook until golden brown and fragrant, 3-4 minutes, tossing frequently. (**TIP:** If nuts seem like they might burn, remove pan from heat for a few seconds.) Remove **nuts** from pan and set aside.



# **3** COOK SCALLIONS AND SQUASH

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **scallions** and cook until fragrant, 30 seconds. Add **squash** to pan and cook until soft and lightly browned, 5-6 minutes, tossing. Season with **salt** and **pepper**.



### **MAKE SALAD**

Meanwhile, toss mixed greens, tomatoes, a squeeze of lemon, and a drizzle of olive oil in a medium bowl. Season with salt and pepper.



### FINISH AND SERVE

Once **flatbreads** are done, scatter with **basil**, **pine nuts**, and **chili flakes** (to taste). Drizzle with **honey**. Cut into slices and serve with **salad** on the side.

### **OUTSTANDING!**

This one really squashes pizza delivery.

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