



# YELLOW SQUASH FLATBREADS

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



**HELLO**  
**CHILI AND HONEY**  
A spicy and sweet combo to boost this flatbread's flavor into the stratosphere.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 590**

-  Yellow Squash
-  Lemon
-  Basil
-  Flatbreads  
(Contains: Wheat)
-  Mixed Greens
-  Honey
-  Scallions
-  Grape Tomatoes
-  Pine Nuts  
(Contains: Tree Nuts)
-  Fresh Mozzarella  
(Contains: Milk)
-  Chili Flakes

## START STRONG

Scallions, like onions, can bruise and release pungent, bitter flavors if cut too aggressively. Try to slice them with a front-to-back motion (rather than chopping up and down) with your sharpest knife.

## 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



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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 450 degrees or grill to high. Halve **squash** lengthwise, then thinly slice crosswise into half-moons. Trim, then thinly slice **scallions**. Halve **lemon**. Halve **tomatoes** lengthwise. Pick **basil** leaves from stems; discard stems.



## 4 BAKE FLATBREADS

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. **TIP:** If grilling, place the flatbreads directly on the grates, cover, and grill until toasty, 8-10 minutes.



## 2 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.



## 5 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**.



## 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**.



## 6 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.

## GOURD-GEOUS!

This recipe really squashes pizza delivery.

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