



# Zucchini and Pesto Flatbread

with mozzarella cheese

Veggie

35 Minutes



Flatbread



Fig Jam



Zucchini



Marinara Sauce



Basil Pesto



Balsamic Vinegar



Arugula and Spinach Mix



Almonds, sliced



Dijon Mustard



Mozzarella Cheese, shredded

HELLO FLATBREAD

*We've switched traditional dough for a crisp ready-made flatbread crust!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust Out

Baking sheet, measuring spoons, large bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Flatbread	2	4
Fig Jam	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Marinara Sauce	½ cup	1 cup
Basil Pesto	¼ cup	½ cup
Balsamic Vinegar	1 tbsp	2 tbsp
Arugula and Spinach Mix	113 g	227 g
Almonds, sliced	28 g	56 g
Dijon Mustard	½ tbsp	1 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Toast flatbread

Arrange **flatbreads** on a baking sheet, top side-down. Bake in the **middle** of the oven, flipping halfway through, until golden-brown, 3-4 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 2 flatbreads per sheet. Toast in the middle and top of the oven)



### Prep and cook zucchini

While the **flatbreads** toast, cut **zucchini** in half lengthwise, then cut into ¼-inch half-moons. Heat a large non-stick pan over medium-high heat. When hot, add **zucchini** to the dry pan. Cook, stirring occasionally, until golden-brown, 2-3 min.



### Assemble flatbreads

Spread **marinara** over tops of **flatbreads**. Top with **zucchini**, **mozzarella** and dollop with **pesto**. Bake in the **middle** of the oven, until golden-brown, 6-8 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven rotating sheets halfway through.)



### Toast almonds

While **flatbreads** bake, heat the same pan (from step 2) over medium. When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)



### Make salad

Whisk together **mustard**, **balsamic**, **1 tbsp fig jam** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **arugula and spinach mix**, then season with **salt** and **pepper**. Toss together. Sprinkle with **toasted almonds**.



### Finish and serve

Top **flatbread** with **some of the salad**, then cut into slices and divide between plates. Serve **remaining salad** on the side.

## Dinner Solved!