



ZUCCHINI AND TOMATO FLATBREADS

with Lemon Ricotta, Basil, Honey, and Chili Flakes



HELLO

LEMON RICOTTA

Creamy soft cheese with citrus zest and juice mixed in brings some serious sophistication.

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 550



Zucchini



Garlic



Ricotta Cheese
(Contains: Milk)



Basil



Honey



Grape Tomatoes



Lemon



Flatbreads
(Contains: Wheat)



Chili Flakes

START STRONG

When zesting lemon, don't get too zealous. You only want to remove the bright yellow outer skin. Leave the white pith behind—it can add some bitter flavors.

BUST OUT

- Baking sheet
- Zester
- Large pan
- 2 Small bowls
- Vegetable oil (1 tsp | 2 tsp)
- Olive oil (2½ tsp | 5 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------------------------------------------------------------------------------------|---------------------|
| • Zucchini | 1 2 |
| • Grape Tomatoes | 4 oz 8 oz |
| • Garlic | 2 Cloves 4 Cloves |
| • Lemon | 1 2 |
| • Ricotta Cheese | 4 oz 8 oz |
| • Flatbreads | 2 4 |
| • Basil | ½ oz 1 oz |
| • Chili Flakes  | 1 tsp 2 tsp |
| • Honey | 1 TBSP 2 TBSP |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust oven rack to upper position and place a lightly **oiled** baking sheet on it. Preheat oven to 450 degrees with sheet inside. Halve **zucchini** lengthwise, then cut crosswise into thin half-moons. Halve **tomatoes** lengthwise. Mince or grate **garlic**. Zest 1 tsp zest from **lemon**, then cut into quarters.



4 MIX LEMON RICOTTA

In a separate small bowl, combine **ricotta cheese**, **1 TBSP lemon juice**, **½ tsp olive oil**, and half the **lemon zest**. Season with **salt** and **pepper**.



2 COOK ZUCCHINI

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **zucchini** and cook, tossing, until lightly browned and softened, 5-6 minutes. Season with **salt** and **pepper**.



5 ASSEMBLE AND BAKE FLATBREADS

Carefully remove preheated baking sheet from oven and place **flatbreads** on it. Evenly spread **ricotta mixture** onto each flatbread. Top with **zucchini** and **tomatoes**, cut side-up. Bake in oven until flatbreads are golden brown, about 10 minutes.



3 SEASON TOMATOES

Meanwhile, in a small bowl, combine **tomatoes**, **garlic**, and a drizzle of **olive oil**. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Pick **basil leaves** from stems and roughly tear into pieces. Once **flatbreads** are done baking, top with torn basil, remaining **lemon zest**, and **chili flakes**. Drizzle with **honey**, then cut into slices. Serve with remaining **lemon quarters** for squeezing over.

FEISTY!

Those garnishes bring the heat and the sweet.

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