



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: 510



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 PREP

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



4 MIX LEMON RICOTTA

In a second 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, stirring, until lightly browned and softened, 5-6 minutes. Season with **salt** and **pepper**.



5 ASSEMBLE AND BAKE FLATBREADS

Remove preheated baking sheet from oven and place **flatbreads** on it. Evenly spread flatbreads with **ricotta**. Top with **zucchini** and **tomatoes**, cut sides up. Bake 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 wedges** on the side for squeezing over.

FEISTY!

Those garnishes bring the heat and the sweet.

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