



# ZUCCHINI AND TOMATO FLATBREADS

with Lemon Ricotta, Basil, Honey, and Chili Flakes



## HELLO LEMON RICOTTA

Creamy soft cheese with citrus mixed in brings some serious weekend sophistication to these weeknight flatbreads.

**PREP: 10 MIN** | **TOTAL: 25 MIN** | **CALORIES: 500**



Zucchini



Garlic



Ricotta Cheese  
(Contains: Milk)



Basil



Honey



Grape Tomatoes



Lemon



Flatbreads  
(Contains: Wheat)



Chili Flakes



## START STRONG

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the lemon, then finely mince it.

## BUST OUT

- Baking sheet
- Zester
- Large pan
- 2 Small bowls
- Vegetable oil (1 tsp | 2 tsp)
- Olive oil (2½ tsp | 3 tsp)
- Kosher salt
- Black pepper

## 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 2 tsp | 4 tsp

## WINE CLUB

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## 1 PREP

Place a lightly **oiled** baking sheet on top rack (for 4 servings, 2 baking sheets on top and middle racks) and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons. Halve **tomatoes**. Mince or grate **garlic**. Zest and quarter **lemon** (quarter both lemons for 4).



## 4 MAKE LEMON RICOTTA

In a second small bowl, combine **ricotta, lemon juice** to taste, ½ **tsp olive oil** (1 tsp for 4 servings), 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

Carefully place **flatbreads** on prepared sheet. Evenly spread flatbreads with **ricotta**. Top with **zucchini and tomatoes**, cut sides up. Bake until flatbreads are golden brown, 10-12 minutes.



## 3 MARINATE TOMATOES

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



## 6 FINISH AND SERVE

Meanwhile, pick **basil** leaves from stems; discard stems and roughly tear leaves into pieces. Once **flatbreads** are done, remove from oven and top with torn basil, remaining **lemon zest**, and **chili flakes** to taste. Drizzle with **honey**, then slice into pieces and divide between plates. Serve with remaining **lemon wedges** on the side.

## BRIGHT BITES

For a fun party appetizer, try adorning crostini with these same flatbread toppings.

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