



# ZUCCHINI & TOMATO FLATBREADS

with Lemon Ricotta, Fresh Herbs, Honey & Chili Flakes

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



4 oz | 8 oz  
Grape Tomatoes



1 Clove | 2 Cloves  
Garlic



1 | 2  
Lemon



1 | 2  
Ricotta Cheese  
Contains: Milk



2 | 4  
Flatbreads  
Contains: Wheat



1 | 2  
Green Herb  
Blend



1 tsp | 2 tsp  
Chili Flakes



2 tsp | 4 tsp  
Honey

## HELLO

### LEMON RICOTTA

Creamy-soft cheese with citrus mixed in brings serious sophistication to these speedy flatbreads.



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 510



## HEAT IT UP

Why do our chefs ask you to place a baking sheet (or two) in the oven while it preheats? The answer is simple: A hot sheet helps the flatbreads get nice and crispy, leading you on your way to golden-brown goodness.

## BUST OUT

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

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663

HelloFresh.com



### 1 PREP

- Place a **lightly oiled** baking sheet on top rack (**for 4 servings, 2 lightly oiled 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**. Peel and mince or grate **garlic**. Zest and quarter **lemon** (**for 4, zest 1 lemon; quarter both**).



### 4 MAKE LEMON RICOTTA

- In a second small bowl, combine **half the lemon zest**, **½ cup ricotta** (1 cup for 4 servings), **½ tsp olive oil** (1 tsp for 4), and **lemon juice** to taste. Season with **salt** and **pepper**.



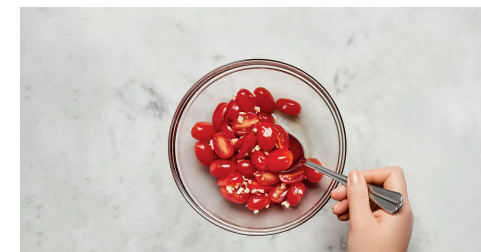
### 2 COOK ZUCCHINI

- 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**. Turn off heat.



### 5 BAKE FLATBREADS

- Carefully place **flatbreads** on prepared sheet (**divide between both prepared sheets for 4 servings**). Evenly spread flatbreads with **lemon ricotta**. Top with **zucchini** and **tomatoes**, cut sides up.
- Bake on top rack (**top and middle racks for 4**) until flatbreads are golden brown, 10-12 minutes.



### 3 MARINATE TOMATOES

- While zucchini cooks, in a small bowl, combine **tomatoes**, **garlic**, and a **drizzle of olive oil**. Season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Meanwhile, pick **parsley leaves** from stems; roughly chop leaves. Mince **chives**.
- Once **flatbreads** are done, top with **chopped parsley**, chives, **remaining lemon zest**, and **chili flakes** to taste. Drizzle with **honey**, then slice into pieces.
- Divide between plates and serve with any **remaining lemon wedges** on the side.