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ROASTED BELL PEPPER FLATBREADS

with Creamy Tomato Sauce & Mozzarella

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yellow Onion
(1 | 1)



Bell Pepper*
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



**Tuscan Heat
Spice**
(1 | 2)



Flatbreads*
(1 | 2)
Contains: Wheat



Tomato Paste
(1 | 2)



Cream Cheese*
(1 | 2)
Contains: Milk



**Shredded
Mozzarella***
(1 | 2)
Contains: Milk

PREP IN **10 MIN** READY IN **30 MIN**



If you chose to add a protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Bacon
(1 | 2)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Olive Oil
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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\$20

1.



Adjust racks to top and middle positions and preheat oven to 450 degrees. Wash and dry produce. Halve, peel, and thinly slice onion into wedges. Halve, core, and thinly slice bell pepper into strips. Peel and finely chop garlic.

2.



Toss onion and bell pepper on a baking sheet with a large drizzle of olive oil, half the Tuscan Heat Spice (you'll use the rest later), salt, and pepper. Roast on top rack until softened and lightly browned, 13–15 minutes.

3.



While veggies roast, rub tops of flatbreads with a large drizzle of olive oil. Place on a second baking sheet; toast on middle rack until golden and crispy at the edges, 5–7 minutes. (For 4 servings, divide between 2 sheets or toast in batches.)

Heat a medium, dry pan (use a large pan for 4 servings) over medium-high heat. Add bacon; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6–10 minutes. Turn off heat; transfer to a paper-towel-lined plate, reserving bacon fat in pan. Once bacon is cool enough to handle, roughly chop.

4.



Meanwhile, melt 1 TBSP butter (2 TBSP for 4 servings) in a medium pan over medium-high heat. Add garlic and remaining Tuscan Heat Spice; cook until fragrant, 1 minute. Stir in tomato paste until incorporated. Stir in cream cheese and 1/3 cup water (1/2 cup for 4) until combined. Bring to a simmer and cook until thickened, 2–3 minutes. Remove pan from heat; season with salt and pepper.

Use pan with reserved bacon fat here. (Add 1 TBSP butter if pan is dry.)

5.



Once flatbreads are golden and crispy at the edges, remove from oven. Carefully spread with sauce and top with as many roasted veggies as you like. Sprinkle with mozzarella. Return flatbreads to oven until cheese melts, 3–5 minutes more.

Top flatbreads with chopped bacon along with roasted veggies.

6.



Slice flatbreads into pieces and divide between plates.