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WHAT WE SEND (2 servings | 4 servings)

Keep refrigerated



Yellow Onion (1 | 1)



Flatbreads* (1 2) Contains: Wheat



Bell Pepper*



Garlic



Tomato Paste (1|2)



(1 Clove | 2 Cloves)



Cream Cheese (1 | 2) Contains: Milk



Tuscan Heat Spice



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.



(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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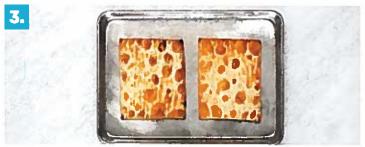
Have any tender herbs in the back of your fridge (say, some parsley, basil, or chives) just begging to be used? We highly recommend chopping up a handful and sprinkling them over your finished flatbreads!



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.



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.



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.



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 $\frac{1}{3}$ cup water ($\frac{1}{2}$ 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.)



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.



Slice flatbreads into pieces and divide between plates.