

ZUCCHINI & TOMATO FLATBREADS

with Lemon Ricotta, Basil, Honey & Chili Flakes



HELLO **LEMON RICOTTA**

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





Lemon







Honey

Ricotta Cheese (Contains: Milk)



(Contains: Wheat)

Chili Flakes

PREP: 10 MIN TOTAL: 25 MIN CALORIES: 510

Grape Tomatoes

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START STRONG

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

BUST OUT

- Baking sheet
- Kosher salt
- Zester

Lemon

· Black pepper

1 | 2

- Large pan
- 2 Small bowls
- Vegetable oil (1 tsp | 2 tsp)
- Olive oil (2½ tsp | 3 tsp)



Ingredient 2-person | 4-person

• Zucchini 1|2

Grape Tomatoes 4 oz | 8 oz

Garlic 2 Cloves | 4 Cloves

- Odnic 2 Cloves | 4 Clove

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



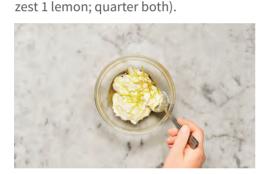
PREP
Place a lightly oiled baking sheet on top rack (for 4 servings, 2 baking sheets, on top and middle racks) and preheat oven to 450 degrees. Wash and dry all produce. Trim and halve zucchini lengthwise; thinly slice crosswise into half-moons. Halve tomatoes. Mince or grate garlic. Zest and quarter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



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.



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



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



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 until flatbreads are golden brown, 10-12 minutes.



FINISH & SERVE
Meanwhile, pick basil leaves
from stems; roughly tear leaves. 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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