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## GARLICKY WHITE SAUCE FLATBREADS

with Tomato & Roasted Zucchini

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Zucchini \***  
(1 | 2)



**Roma Tomato \***  
(1 | 2)



**Garlic**  
(4 Cloves | 8 Cloves)



**Italian  
Seasoning**  
(1 | 2)



**Garlic Powder**  
(1 | 2)



**Cream Cheese \***  
(2 | 4)  
*Contains: Milk*



**Flatbreads \***  
(1 | 2)  
*Contains: Wheat*



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



**Chili Flakes**  
(1 | 1)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*

**Olive Oil**  
(2 tsp | 4 tsp)

**Flour**  
(1 TBSP | 2 TBSP)  
*Contains: Wheat*

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## CHEF'S TIP

Happen to have some Parm hanging out in your fridge? (Oh, you fancy, huh??) Grate it up (if it isn't pre-shredded) and sprinkle over your finished flatbreads to really take 'em over the top. Just say when!



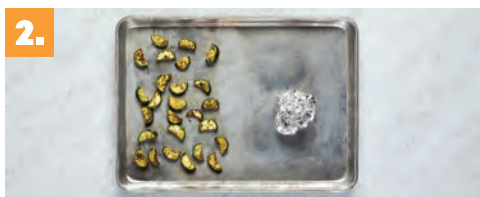
Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Halve **tomato** lengthwise; cut crosswise into ¼-inch-thick half-moons. Peel **garlic**; place cloves in the center of a small piece of foil. Drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet.



Once **zucchini** is tender, transfer to bowl with **tomato**; toss to combine. Keeping **garlic foil packet** on sheet, carefully wipe off any excess oil. Place **flatbreads** on sheet, then return to top rack until flatbreads are lightly toasted and garlic is softened, 5–7 minutes. (**For 4 servings, divide flatbreads between 2 sheets; roast on top and middle racks.**)



Once **garlic** is done, carefully transfer cloves to a cutting board and roughly chop. Heat broiler to high. Evenly top **toasted flatbreads** with **white sauce**, roasted garlic, and **veggies**. Sprinkle with **mozzarella**.



Toss **zucchini** on a baking sheet with a **drizzle of olive oil**, **1 tsp Italian Seasoning (2 tsp for 4 servings)**, **salt**, and **pepper**. Place **garlic foil packet** on same sheet. Roast on top rack until zucchini is browned and tender, 12–15 minutes. Meanwhile, place **tomato** in a medium bowl and toss with another 1 tsp Italian Seasoning (**2 tsp for 4; you'll use the rest later**), **salt**, and **pepper**. Set aside to marinate.



Meanwhile, melt **1 TBSP butter (2 TBSP for 4 servings)** in a large pan over medium-high heat. Add **1 TBSP flour (2 TBSP for 4)**, **garlic powder**, and **remaining Italian Seasoning**. Whisk constantly until lightly browned, 30 seconds. Reduce heat to medium low and whisk in ½ cup **water (1 cup for 4)** and **cream cheese** until melted and combined. Season generously with **salt** and **pepper**. Simmer until thickened, 1–2 minutes. (**If sauce clumps, continue whisking and adding splashes of water until smooth.**) Remove from heat.



Broil **flatbreads** on top rack until cheese melts, 1–2 minutes. (**For 4 servings, broil in batches.**) (**Keep an eye on those flatbreads! The broiler is a powerful tool, so pull the baking sheet out of the oven as soon as you see melty cheese.**) Slice flatbreads into pieces, divide between plates, and sprinkle with **chili flakes** to taste.

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