



FIREHOUSE VEGGIE FLATBREADS

with Spicy Garlic Sauce

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Flatbreads*
(1 | 2)
Contains: Wheat



Long Green Pepper*
(1 | 2)



Yellow Onion
(1 | 2)



Buttermilk Ranch Dressing
(1 | 2)
Contains: Eggs, Milk



Frank's Seasoning
(1 | 2)



Cream Cheese*
(2 | 4)
Contains: Milk



Garlic
(2 Cloves | 4 Cloves)



Shredded Mozzarella*
(1 | 2)
Contains: Milk



Frank's Hot Sauce
(3 | 6)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 3 TBSP)
Contains: Milk

Cooking Oil
(1 TBSP | 2 TBSP)

Sugar
(1 tsp | 2 tsp)

Flour
(1 TBSP | 2 TBSP)
Contains: Wheat

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In step 5, you'll be making a *roux* (aka a flour-thickened sauce). This classic culinary technique is our secret to a luxuriously smooth and creamy sauce. Once the butter melts, make sure to whisk in the flour until thoroughly combined, then slowly whisk in the water until no lumps remain.

1.



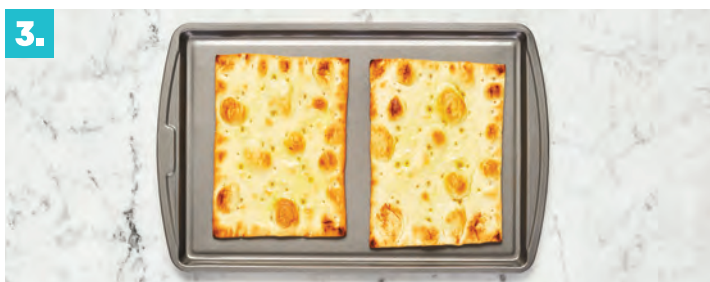
Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.** Halve, core, and slice **green pepper** into ½-inch-thick strips. Halve, peel, and thinly slice **onion**. Peel and finely chop **garlic**.

2.



Toss **green pepper** on a baking sheet with a **drizzle of oil** and **half the Frank's Seasoning** (you'll use the rest later). Season with **salt** and **pepper**. Roast on top rack until softened and lightly browned, 8–10 minutes.

3.



While green pepper roasts, rub tops of **flatbreads** with a **large drizzle of oil**. Place on a second baking sheet. Toast flatbreads on middle rack of oven until golden and crispy at the edges, 7–10 minutes.

4.



Meanwhile, melt **1 TBSP butter** in a large pan over medium-high heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring, until softened and lightly browned, 8–10 minutes. Add **¼ cup water** and **1 tsp sugar** (½ cup water and 2 tsp sugar for 4 servings). Cook, stirring, until onion is caramelized and jammy, 2–3 minutes more. Turn off heat; transfer to a small bowl and set aside. Wash out pan.

5.



Melt **1 TBSP butter** (2 TBSP for 4 servings) in same pan over medium heat. Add **garlic**; cook until fragrant, 30 seconds. Add **1 TBSP flour** (2 TBSP for 4) and **remaining Frank's Seasoning**; whisk constantly until lightly browned, 30 seconds. Reduce heat to medium low; whisk in **½ cup water** (1 cup for 4) and **cream cheese** until melted and combined. Season with **salt** and **pepper** to taste. Simmer until thickened, 1–2 minutes. Remove pan from heat and stir in as much **Frank's Hot Sauce** as you'd like.

6.



Evenly top **toasted flatbreads** with **spicy garlic sauce**, **roasted green pepper**, **caramelized onion**, and **mozzarella**. Return flatbreads to oven until cheese melts, 5–8 minutes. Quarter flatbreads and divide between plates. Drizzle with **ranch dressing** to taste.