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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)



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



**Garlic Powder**  
(1 | 2)



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



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

PREP IN **5 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**  
(1 tsp | 2 tsp)

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains: Milk*  
**Cooking Oil**  
(1 tsp | 2 tsp)

**Flour**  
(1 TBSP | 2 TBSP)  
*Contains: Wheat*  
**Chili Flakes**  
(Optional)

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**\$20**





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!

1.



Adjust rack to top position ([top and middle positions for 4 servings](#)) and preheat oven to 450 degrees. **Wash and dry produce.** Trim and halve **zucchini** lengthwise; slice crosswise into 1/2-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. Halve **tomato** lengthwise; cut crosswise into 1/4-inch-thick half-moons.

2.



Toss **zucchini** on a baking sheet with a **drizzle of 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 1 tsp Italian Seasoning ([2 tsp for 4; you'll use the rest later](#)), **salt**, and **pepper**; set aside.



While zucchini and garlic roast, heat a large, dry pan 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. Wash out pan. Once bacon is cool enough to handle, roughly chop.

3.



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.](#))

4.



Meanwhile, melt **1 TBSP butter** ([2 TBSP for 4 servings](#)) in a large pan over medium-high heat. Add **garlic powder**, **remaining Italian Seasoning**, and **1 TBSP flour** ([2 TBSP for 4](#)). Whisk constantly until lightly browned, 30 seconds. Reduce heat to medium low and whisk in **1/2 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.



Use pan used for bacon here.

5.



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



**Top flatbreads with chopped bacon.**

*Bacon is fully cooked when internal temperature reaches 145 degrees.*

6.



Return **flatbreads** to oven until cheese melts, 2–3 minutes. Slice flatbreads into pieces and divide between plates. If you've got some on hand, sprinkle with a **pinch of chili flakes** from your pantry if desired.