



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

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.

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!

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you add chicken sausage mix to this recipe? At the end of step 3, heat a large pan over medium-high heat. Add sausage; cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Turn off heat; transfer to a plate. Wipe out pan before using in step 4. Add cooked sausage to flatbreads before mozzarella in step 5.

1.



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.

2.



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.

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 **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.

5.



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**.

6.



Broil **flatbreads** 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.