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ROASTED BELL PEPPER FLATBREADS

with Creamy Tomato Sauce & Mozzarella

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Shallot
(1 | 2)



Bell Pepper*
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Tuscan Heat Spice
(1 | 2)



Flatbreads*
(1 | 2)
Contains: Wheat



Tomato Paste
(1 | 2)



Cream Cheese*
(1 | 2)
Contains: Milk



Shredded Mozzarella*
(1 | 2)
Contains: Milk

PREP IN **10 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
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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Have any tender herbs in the back of your fridge (say, some parsley, basil, or chives) just begging to be used? We highly recommend chopping up a handful and sprinkling over your finished flatbreads!

1.



Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.** Halve, peel, and thinly slice **shallot** into wedges. Halve, core, and thinly slice **bell pepper** into strips. Peel and finely chop **garlic**.

Heat a medium, dry pan (use a large pan for 4 servings) over medium-high heat. Add **bacon** and 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, reserving **bacon fat** in pan. Once bacon is cool enough to handle, roughly chop.

2.



Toss **shallot** and **bell pepper** on a baking sheet with a **large drizzle of olive oil**, **half the Tuscan Heat Spice** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack until softened and lightly browned, 13–15 minutes.

3.



While veggies roast, rub tops of **flatbreads** with a **large drizzle of olive oil**. Place on a second baking sheet; toast on middle rack until golden and crispy at the edges, 5–7 minutes. (For 4 servings, divide between 2 sheets or toast in batches.)

4.



Meanwhile, heat **1 TBSP butter** (2 TBSP for 4 servings) in a medium pan over medium-high heat. Add **garlic** and **remaining Tuscan Heat Spice**; cook until fragrant, 1 minute. Stir in **tomato paste** to coat. Stir in **1/3 cup water** (1/2 cup for 4) and **cream cheese** until combined. Bring to a simmer and cook until thickened, 2–3 minutes. Remove from heat and season with **salt** and **pepper**.

Use pan with **reserved bacon fat** here. (If pan is dry, add 1 TBSP butter.)

5.



Once **flatbreads** are golden and crispy at the edges, remove sheet from oven. Carefully spread flatbreads with **sauce** and top with **roasted veggies** and **mozzarella**. Return to oven until cheese melts, 3–5 minutes more.

Top **flatbreads** with **chopped bacon** along with **roasted veggies**.

6.



Slice **flatbreads** into pieces and divide between plates.

Bacon is fully cooked when internal temperature reaches 145 degrees.

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