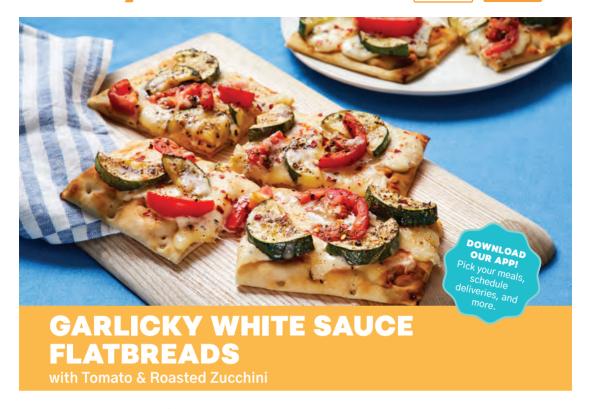
EveryPlate

5 MIN

30 MIN



WHAT WE SEND (2 servings) 4 servings)

★ Keep refrigerated



(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)



Shredded Mozzarella *

(1 | 2)Contains: Milk



Chili Flakes

(1 | 1)

WHAT YOU'LL NEED

Kosher Salt **Black Pepper**

Flour

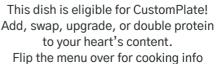
Butter (1 TBSP | 2 TBSP) Contains: Milk

(1 TBSP | 2 TBSP) Contains: Wheat

Olive Oil

(2 tsp | 4 tsp)

CUSTOMPLATE



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.



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.



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.



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.)



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.



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**.



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.

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