EveryPlate

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WHAT WE SEND (2 servings | 4 servings) **★ Keep refrigerated**



(1 | 2)



(1 | 2)Contains: Wheat



Roma Tomato * (1 | 2)



Garlic (4 Cloves | 8 Cloves)



Garlic Powder **Cream Cheese *** (1 | 2)(2 | 4)Contains: Milk



Italian Seasoning (1 | 2)



Mozzarella * (1 | 2)

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.



(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)

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. EveryPlate.com/referral

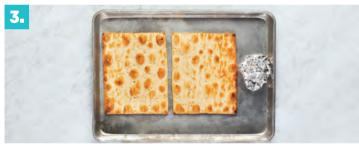




Happen to have some Parm hanging out in your fridge? (Oh, you fancy, huh??) Grate it up (if it isn't pre-shredded) and sprinkle over your finished flatbreads to really take 'em over the top. Just say when!



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 ½-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 ¼-inch-thick half-moons.



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.)



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.



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.



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 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.

Use pan used for bacon here.



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.

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