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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)



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

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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 cheese 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.

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.**)

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**.

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.

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.

6.



Broil **flatbreads** on top rack 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.

Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.

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