



## GARLICKY WHITE SAUCE FLATBREADS

with Roasted Garlic, Zucchini, and Tomato

### 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

Olive oil  
(2 tsp | 4 tsp)

Butter  
(1 TBSP | 2 TBSP)  
*Contains milk*

Flour  
(1 TBSP | 2 TBSP)  
*Contains wheat*

## CHEF'S TIP

Happen to have some shredded Parm hanging out in your fridge? (Oh you fancy, huh?) We love a little sprinkled on top of the finished flatbreads to really take 'em over the top.



1. Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; slice crosswise into 1/2-inch-thick half-moons. Halve **tomato** lengthwise; cut crosswise into 1/4-inch-thick half-moons. Peel **garlic**; place cloves in the center of a piece of foil. Drizzle with **olive oil** and season with **salt** and **pepper**, then 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 until zucchini is browned and tender, about 12 minutes. Meanwhile, place **tomato** in a medium bowl and toss with another **1 tsp Italian Seasoning** (2 tsp for 4; we'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 baking sheet, wipe off any excess oil. Place **flatbreads** on sheet, then return to oven until flatbreads are lightly toasted and garlic is softened, 5-7 minutes. (For 4 servings, divide between 2 baking sheets.)



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, about 30 seconds. Reduce heat to medium low and whisk in 1/2 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. Remove from heat.



5. Once **garlic** is roasted, transfer to a cutting board and mash with a fork until smooth. Preheat broiler to high. Evenly top flatbreads with **white sauce**, **mashed garlic**, and **veggies**. Sprinkle with **mozzarella**.



6. Broil **flatbreads** until cheese is melted, 1-2 minutes (for 4 servings, broil in batches). (Keep an eye out for any burning! The broiler is a powerful tool.) Slice flatbreads and sprinkle with as many **chili flakes** as you'd like.

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