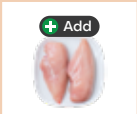




Ricotta and Mushroom Flatbreads with Chives

Veggie 30 Minutes



Chicken Breast 2 | 4

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca



Ricotta Cheese 100 g | 200 g



Flatbread 2 | 4



Parmesan Cheese, shredded 1/2 cup | 1/2 cup



Mixed Mushrooms 200 g | 400 g



Tomato 1 | 2



Yellow Onion 1 | 2



Arugula and Spinach Mix 56 g | 113 g



Chives 7 g | 7 g



Balsamic Glaze 2 tbsp | 4 tbsp



Garlic Salt 1 tsp | 2 tsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Roast mushrooms

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

+ Add | Chicken Breasts

- Thinly slice **button and cremini mushrooms**.
- Cut or tear **oyster mushrooms** lengthwise into ½-inch slices.
- Add all **mushrooms** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet.
- Season with **half the garlic salt** and **pepper**, then toss to combine.
- Roast in the middle of the oven, stirring halfway through, until tender and golden-brown, 9-12 min.

2



Caramelize onions

- Peel, then cut **onion** into ¼-inch slices. Heat a large non-stick pan over medium heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **onions**.
- Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **2 tbsp** (4 tbsp) water and **½ tbsp** (1 tbsp) **balsamic glaze**, then season with **salt**.
- Cook, stirring occasionally, until dark golden-brown, 4-6 min.
- Remove from heat, then set aside.

3



Prep and warm flatbreads

- Thinly slice **chives**.
- Directly in the container, season **ricotta** with **remaining garlic salt** and **pepper**, then stir to combine.
- Arrange **flatbreads** on another parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Toast in the **top** of the oven until warmed through, 2-3 min. (**NOTE:** For 4 ppl, toast in the top and bottom of the oven.)
- Remove from the oven, then set aside until **mushrooms** are ready.

4



Assemble and bake flatbreads

- When **mushrooms** are done, flip **flatbreads**, then brush tops of **flatbreads** with **½ tbsp** (1 tbsp) **oil**.
- Spread seasoned **ricotta** evenly over **flatbreads**. Top with **caramelized onions**, **roasted mushrooms** and **Parmesan**.
- Bake assembled **flatbreads** in the **top** of the oven until **Parmesan** melts and **ricotta** is heated through, 3-4 min. (**NOTE:** For 4 ppl, bake in the top and middle of the oven.)

5



Make salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Add **½ tbsp** (1 tbsp) **balsamic glaze** and **1 tbsp** (2 tbsp) **oil** to a large bowl.
- Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes, arugula and spinach mix** and **half the chives**.
- Just before serving, toss to combine.

6



Finish and serve

+ Add | Chicken Breasts

- Cut **flatbreads** into wedges, then divide between plates.
- Drizzle with **remaining balsamic glaze**, then sprinkle **remaining chives** over top.
- Serve **salad** alongside.

1 | Roast mushrooms

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed.) Cook until golden, 1-2 min per side. Transfer **chicken** to an unlined baking sheet. Use the same pan to cook **onions** in step 2. Roast in the **middle** of the oven until **chicken** is cooked through, 12-14 min.**

6 | Finish and serve

+ Add | Chicken Breasts

Thinly slice **chicken**. Arrange **chicken** on top of plated **flatbreads**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.