

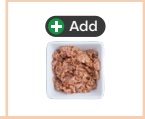


Caprese-Inspired Flatbreads with Fresh Salad

Veggie 20 Minutes

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](http://www.hellofresh.ca)



Mild Italian Sausage, uncased
250 g | 500 g



Flatbread
2 | 4



Bocconcini Cheese
100 g | 200 g



Baby Tomatoes
113 g | 227 g



Basil Pesto
¼ cup | ½ cup



Italian Seasoning
1 tbsp | 1 tbsp



Balsamic Glaze
2 tbsp | 4 tbsp



Arugula and Spinach Mix
113 g | 226 g



Garlic, cloves
1 | 2



Salad Topping Mix
28 g | 56 g



Green Onion
1 | 2

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.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Baking sheet, large bowl, measuring spoons, parchment paper, small bowl, whisk

1



Prep

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

+ Add | Mild Italian Sausage

- Halve **tomatoes**.
- Thinly slice **green onion**.
- Peel, then mince or grate **garlic**.
- Tear **bocconcini** into small pieces.
- Add **bocconcini, garlic, half the Italian Seasoning** (use all for 4 ppl) and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** to a large bowl.
- Season with **salt** and **pepper**, then toss to combine.

4



Make salad

- When **flatbreads** are almost done, whisk together **half the balsamic glaze, 1 tsp** (2 **tsp**) **sugar** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** in the same large bowl (from step 1).
- Add **arugula and spinach mix** and **half the salad topping mix**. Season with **salt** and **pepper**, then toss to combine.

2



Assemble and bake flatbreads

+ Add | Mild Italian Sausage

- Arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Toast **flatbreads** in the **middle** of the oven until lightly crisp, 3-4 min. Remove from oven.
- Spread **half the pesto** over **flatbreads**, then scatter **bocconcini mixture** over top.
- Bake **flatbreads** in the **middle** of the oven until golden-brown and crisp, 5-7 min. (**NOTE:** For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)

5



Finish and serve

- Top **flatbreads** with **tomato mixture**.
- Cut **flatbreads** into pieces.
- Divide **salad** and **flatbreads** between plates.
- Drizzle **remaining balsamic glaze** over **flatbreads**.
- Sprinkle **green onions** over top.
- Sprinkle **remaining salad topping mix** over top.

3



Make tomato mixture

- Meanwhile, add **tomatoes** and **remaining pesto** to a small bowl.
- Season with **salt** and **pepper**.
- Toss to combine.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

1 | Prep and cook sausage

+ Add | Mild Italian Sausage

If you've opted to add **sausage**, heat a large non-stick pan over medium-high heat. When hot, add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **sausage**. Season with **salt** and **pepper**. Cook, breaking up **sausage** and stirring often, until **sausage** is cooked through, 4-6 min.**

2 | Assemble and bake flatbreads

+ Add | Mild Italian Sausage

Top **flatbreads** with **cooked sausage** before baking.

** Cook to a minimum internal temperature of 74°C/165°F.