



Balsamic Mushroom-and-Brie Flatbreads

with Lemony Pine Nut Gremolata

Veggie Deluxe Veggie 30 Minutes



Flatbread
2 | 4



Brie Cheese
125 g | 250 g



Mushrooms
227 g | 454 g



Baby Tomatoes
113 g | 227 g



Arugula and Spinach Mix
56 g | 113 g



Parsley
7 g | 14 g



Lemon

1 | 2



Parmesan Cheese, shredded

¼ cup | ½ cup



Pine Nuts
28 g | 56 g



Yellow Onion
1 | 2



Balsamic Vinegar
1 tbsp | 2 tbsp

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.

Ingredient quantities 56 g | 113 g
2-serving | 4-serving



1 Toast pine nuts and prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Heat a large non-stick pan over medium.
- While pan heats, cut open one corner of the bag of **pine nuts**. Using a rolling pin or the bottom of a pot, lightly crush **pine nuts** until they resemble coarse crumbs.
- When pan is hot, add $\frac{1}{2}$ **tsp** (1 tsp) **oil** and **pine nuts**. Season with **salt** and **pepper**. Toast for 2-3 min, stirring often, until golden. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a medium bowl.



2 Cook onions and prep mushrooms

- Peel, then cut **onion** into $\frac{1}{4}$ -inch-thick slices.
- Reheat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **oil**, **onions** and $\frac{1}{2}$ **tsp** (1 tsp) **sugar**. Season with **salt** and **pepper**. Cook for 4-6 min, stirring occasionally, until **onions** are golden and have softened.
- While **onions** cook, thinly slice **mushrooms**.



3 Cook mushrooms and finish prep

- To the pan with **onions**, add **mushrooms**. Season with **salt** and **pepper**. Cook for 4-5 min, stirring often, until softened.
- Meanwhile, zest, then juice **lemon**.
- Halve **tomatoes**. Season with **salt** and **pepper**.
- Roughly chop **parsley**.
- Remove **brie** from packaging, then cut into $\frac{1}{2}$ -inch pieces.
- Add **lemon zest** and **parsley** to **toasted pine nuts**. Stir to mix. (This is your gremolata!)



4 Toast flatbreads

- Once **mushrooms** and **onions** have softened. Add **balsamic vinegar**. Cook for 30 sec-1 min, stirring often, until **vinegar** has absorbed. Remove from heat.
- On an unlined baking sheet, arrange **flatbreads**, then brush with $\frac{1}{2}$ **tsp** (1 tsp) **oil**.
- Toast in the **bottom** of the oven for 3-5 min, until lightly golden and crisp.



5 Top and bake flatbreads

- Spread **mushroom mixture** over **flatbreads**.
- Top with **brie**.
- Bake in the **middle** of the oven for 3-5 min, until **brie** has just melted.
- While **flatbreads** bake, to a large bowl, add $\frac{1}{2}$ **tbsp** (1 tbsp) **lemon juice**, $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ tsp) **sugar** and **1 tsp** (2 tsp) **olive oil**. Season with **salt** and **pepper**. Stir to mix.



6 Finish and serve

- Add **tomatoes** and **arugula and spinach mix** to the bowl with **dressing**. Toss to coat.
- Cut **flatbreads** into wedges.
- Divide **flatbread wedges** and **salad** between plates.
- Sprinkle **gremolata** over **flatbread**.
- Sprinkle **Parmesan** over **salad** and **flatbread**.

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.