



# SuperQuick Saucy Turkey Flatbreads

## with Roasted Cauliflower and Creamy Ranch

Spicy

15 Minutes

Customized Protein

+ Add

Swap

or

x2 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](https://www.hellofresh.ca)



Ground Beef  
250 g | 500 g



Beyond Meat®  
2 | 4



Ground Turkey  
250 g | 500 g



Applewood Smoke Spice  
7 g | 14 g



Flatbread  
2 | 4



Hot Sauce  
2 tbsp | 4 tbsp



Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups



Ranch Dressing  
2 tbsp | 4 tbsp



Cauliflower  
285 g | 570 g



Green Onion  
1 | 2



Cream Cheese  
2 | 4



**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, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, measuring spoons

1



### Broil cauliflower

- Before starting, preheat the broiler to high. Wash and dry all produce.
- Cut **cauliflower** into bite-sized pieces.
- To a foil-lined baking sheet, add **cauliflower** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat.
- Broil **cauliflower** for 5-6 min in the **top** of the oven, until golden. Transfer to a plate and set aside.

2



### Cook turkey

- [Swap](#) | [Ground Beef](#)
- [Swap](#) | [Beyond Meat®](#)
- Meanwhile, heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **turkey** and **Applewood Smoke Spice**. Cook for 4-5 min, breaking up **turkey** into smaller pieces, until no pink remains. **\*\*** Season with **salt** and **pepper**.
- Add **half the hot sauce**. Toss to coat.

3



### Assemble flatbreads

- Arrange **flatbreads** on the same foil-lined baking sheet. (**NOTE:** For 4 servings, use 2 foil-lined baking sheets.)
- Spread **cream cheese** over **flatbreads**. Top with **turkey mixture** and **cauliflower**, then sprinkle **mozzarella** over top.

4



### Broil flatbreads

- Broil **flatbreads** in the **middle** of the oven for 5-6 min, until golden and crisp. (**NOTE:** For 4 servings, broil flatbreads in batches.) (**TIP:** Keep your eye on them so they don't burn!)

5



### Finish and serve

- Thinly slice **green onions**.
- Quarter **each flatbread** and divide between plates.
- Sprinkle **flatbread** with **green onions**.
- Drizzle **ranch dressing** and **remaining hot sauce** over top.

Measurements within steps **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

#### 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.

### 2 | Cook beef

[Swap](#) | [Ground Beef](#)

If you've opted to get **beef**, omit **oil**, then add **beef** and **Applewood Smoke Spice** to the dry pan. Cook **beef** in the same way the recipe instructs you to cook the **turkey**. **\*\***

### 2 | Cook Beyond Meat®

[Swap](#) | [Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **turkey**, breaking up **patties** into smaller pieces, until crispy. **\*\***

\*\* Cook to a minimum internal temperature of 165°F.