



# Caprese-Inspired Flatbreads with Fresh Salad

Veggie

Quick

20 Minutes

+ Add



Chicken Breasts\*

2 | 4

↗ Custom Recipe

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



Flatbread  
2 | 4



Bocconcini Cheese  
100 g | 200 g



Baby Tomatoes  
113 g | 227 g



Basil Pesto  
1/4 cup | 1/2 cup



Italian Seasoning  
1/2 tsp | 1 tsp



Balsamic Glaze  
2 tbsp | 4 tbsp



Arugula and Spinach Mix  
113 g | 226 g



Lemon  
1 | 2



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\*, salt\*, pepper\*, sugar\*

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

1



## Prep

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

+ Add | Chicken Breasts

- Halve **tomatoes**.
- Thinly slice **green onion**.
- Zest, then juice **lemon**.
- Peel, then mince or grate **garlic**.
- Tear **bocconcini** into small pieces.
- Add **bocconcini, garlic, lemon zest, tomatoes, half the Italian Seasoning** (use all for 4 ppl), **half the lemon juice** 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 tbsp** (2 tbsp) **lemon juice, 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 flatbreads

+ Add | Chicken Breasts

- Arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **pesto** over **flatbreads**, then scatter **bocconcini mixture** over top.

3



## Bake flatbreads

- Bake **flatbreads** in the **middle** of the oven until golden-brown and crisp, 7-8 min. (**NOTE:** For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)

5



## Finish and serve

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

Measurements within steps | **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## 1 | Cook chicken breasts

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, pat dry with paper towels. Cut into  $\frac{1}{2}$ -inch pieces. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min.\*\*

## 2 | Assemble flatbreads

+ Add | Chicken Breasts

Top **flatbreads** with **chicken** when assembling.



Issue with your meal? Scan the QR code to share your feedback.

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

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