



# Mixed Mushroom and Onion Flatbreads

with Arugula-Spinach Salad

Veggie

35 Minutes



Flatbread



Mixed Mushrooms



Garlic, cloves



Onion, sliced



Chives



Balsamic Glaze



Ricotta Cheese



Arugula and Spinach Mix



Baby Tomatoes



Parmesan Cheese, shredded



Sunflower Seeds

HELLO MIXED MUSHROOMS

*A delicious, savoury combo of cremini, button and velvet oyster mushrooms!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Flatbread	2	4
Mixed Mushrooms	200 g	400 g
Garlic, cloves	2	4
Onion, sliced	113 g	227 g
Chives	7 g	14 g
Balsamic Glaze	2 tbsp	4 tbsp
Ricotta Cheese	100 g	200 g
Arugula and Spinach Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Parmesan Cheese, shredded	½ cup	1 cup
Sunflower Seeds	28 g	56 g
Oil*		
Salt and Pepper*		

\* Pantry items

## 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.*

## Contact

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## Prep

Peel, then mince or grate **garlic**. Thinly slice **mushrooms**. Halve **tomatoes**. Finely chop **chives**. Add **ricotta** and **half the chives** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



## Assemble flatbreads

When **flatbreads** are slightly toasted, remove from the oven and set aside for 1-2 min to cool. Once cooled slightly, spread **ricotta mixture** over **flatbreads**. Top with **mushrooms** and **Parmesan**. Broil **flatbreads** in the **middle** of the oven until golden-brown and crisp, 2-3 min. (**NOTE:** For 4 ppl, broil flatbreads in the middle of the oven, one baking sheet at a time.) (**TIP:** Keep an eye on flatbreads so they don't burn!)



## Cook mushrooms

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min. Add **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min. Reduce heat to medium, then add **garlic** and **remaining chives**. Cook, stirring often, until fragrant, 1-2 min. Season with **salt** and **pepper**. Remove the pan from heat. Add **half the balsamic glaze**. Stir until **mushrooms** are coated.



## Toss salad

While **flatbreads** broil, add **1 tbsp oil** (dbl for 4 ppl) and **remaining balsamic glaze** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **tomatoes**, **sunflower seeds** and **arugula and spinach mix**, then toss to combine.



## Broil flatbreads

Arrange **flatbreads** on an unlined baking sheet. Brush with **½ tbsp oil**. (**NOTE:** For 4 ppl, use 2 baking sheets, using ½ tbsp oil per baking sheet.) Broil **flatbreads** in the **middle** of the oven until slightly toasted, 2-3 min. (**NOTE:** For 4 ppl, broil flatbreads in the middle of the oven, one baking sheet at a time.) (**TIP:** Keep an eye on flatbreads so they don't burn!)



## Finish and serve

Cut **flatbreads** into pieces. Divide **flatbreads** and **salad** between plates.

## Dinner Solved!