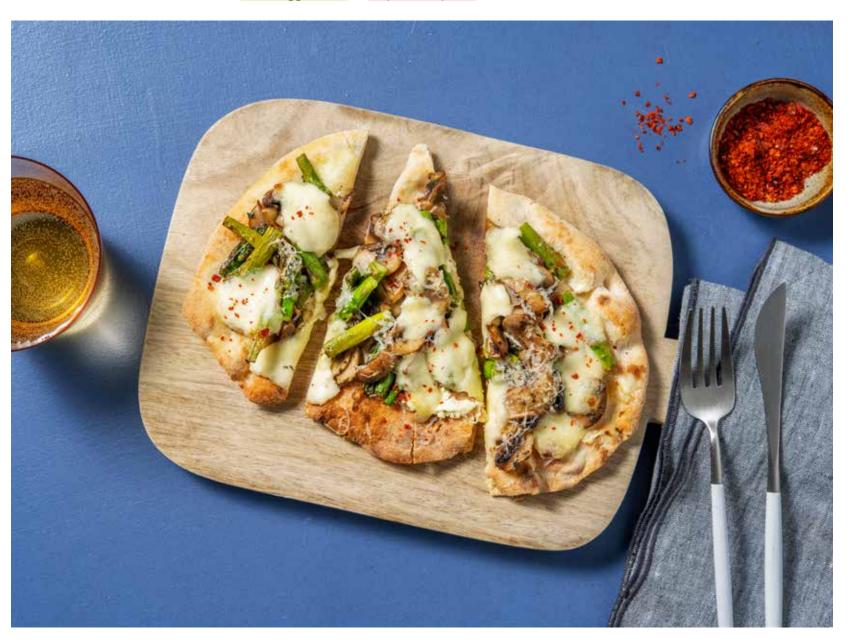


# Mozzarella and Asparagus Flatbreads

with Mushrooms and Rosemary

Veggie

Optional Spice 30 Minutes







Fresh Mozzarella

Asparagus





Flatbread

Parmesan Cheese, shredded





Rosemary

Mushrooms



Cream Cheese

Chili Flakes

## Start here

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

#### **Bust out**

Baking sheet, measuring spoons, parchment paper, large non-stick pan

## Ingredients

3. 3		
	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Asparagus	227 g	454 g
Flatbread	2	4
Parmesan Cheese, shredded	⅓ cup	½ cup
Rosemary	1 sprig	2 sprigs
Mushrooms	113 g	227 g
Cream Cheese	86 g	172 g
Chili Flakes 🤳	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Salt and Pepper*		

<sup>\*</sup> 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.



## Prep

Trim and discard bottom 1-inch from asparagus. Cut asparagus into 1-inch pieces. Thinly slice mushrooms. Strip rosemary leaves from stems, then finely chop. Tear mozzarella into ½-inch pieces.



## Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add 2 tbsp butter (dbl for 4 ppl), then mushrooms, asparagus and rosemary. Cook, stirring often, until veggies are golden-brown and tender crisp, 5-6 min. Season with **salt** and **pepper**, to taste.



#### Toast flatbreads

Arrange flatbreads on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets.) Bake in the **middle** of the oven until golden-brown, 4-5 min. (NOTE: For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)



#### Assemble and bake flatbreads

Flip flatbreads, then spread cream cheese over top. Top with asparagus-mushroom mixture, then mozzarella. Sprinkle Parmesan over top. Bake assembled flatbreads in the middle of the oven until cheese melts, 3-4 min. (NOTE: For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)



## Finish and serve

When **flatbreads** are done, let cool for 1-2 min. Cut **flatbreads** into slices. Divide flatbreads between plates. Sprinkle chili flakes over top, if desired.



## Got eggs??

In step 4, while **flatbreads** bake, heat a medium non-stick pan over medium-low heat. When hot, add 2 tbsp butter (dbl for 4 ppl), then swirl the pan until melted. Crack in 2 eggs (dbl for 4 ppl). Season with salt and **pepper**. Cover and pan-fry until egg whites are set, 2-3 min.\*\* (NOTE: The yolks will still be runny. If preferred, pan-fry eggs using 1 tbsp oil, instead of butter.) Top each flatbread with a fried egg before slicing and serving.

#### Contact

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# Dinner Solved!

<sup>\*\*</sup> Cook to a minimum internal temperature of 74°C/165°F.