



# 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

HELLO FRESH MOZZARELLA

*Delicate and creamy, fresh mozzarella creates that cheese-pull we all love!*

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Asparagus	227 g	454 g
Flatbread	2	4
Parmesan Cheese, shredded	¼ 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*		

\* Pantry items

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

## 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

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.



## 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.)



## 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.



## 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.



## 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.)



## 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.

## Dinner Solved!