



Pesto Mozzarella Flatbread

with Vinaigrette Salad and Grape Tomatoes

Veggie

30 Minutes



Flatbread



Basil Pesto



Fresh Mozzarella



Baby Spinach



Sweet Bell Pepper



Grape Tomatoes



Chili Flakes



White Wine Vinegar

HELLO CHILI FLAKES

Spice up any meal with a sprinkle of chilli flakes!

Start here

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

Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust Out

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

Ingredients

	2 Person	4 Person
Flatbread	2	4
Basil Pesto	¼ cup	½ cup
Fresh Mozzarella	250 g	500 g
Baby Spinach	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Grape Tomatoes	113 g	227 g
Chili Flakes 🌶️	½ tsp	1 tsp
White Wine Vinegar	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Toast flatbreads

Arrange **flatbreads** on a baking sheet. Toast in the **middle** of the oven, until golden-brown, 2-3 min per side. Set aside.

(NOTE: For 4 ppl, use 2 baking sheets and bake in the middle and the top of oven, rotating sheets halfway through cooking)



Finish flatbreads

Working directly on the baking sheet, spread **remaining pesto** over **each toasted flatbread**, then top with **peppers** and **torn mozzarella**. Sprinkle ¼ tsp **chili flakes** over top. (NOTE: Reference Heat Guide.) Toast **assembled flatbreads** in the **middle** of the oven, until **cheese** melts, 5-6 min.

(NOTE: For 4 ppl, bake in the middle and the top of the oven, rotating sheets halfway through cooking.)



Prep and make dressing

While **flatbreads** toast, halve **tomatoes**. Core, then thinly slice **pepper**. Tear **mozzarella** into bite-sized pieces. Whisk together ½ **tbsp vinegar**, **1 tsp pesto** and ½ **tbsp oil** (dbl all for 4ppl) in a large bowl. Season with **salt** and **pepper**. Set aside.



Finish and serve

Add **spinach** and **tomatoes** to the **dressing** in the large bowl and toss to coat. Cut **flatbreads** into quarters. Divide **flatbreads** and **salad** between plates.

Dinner Solved!



Cook peppers

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring often, until tender, 4-6 min. Season with **salt** and **pepper**.