











Portobello and Goat Cheese Flatbreads

with Basil and Sweet Pepper Salad

Veggie Quick 25 Minutes



-  Portobello Mushroom
-  Flatbread
-  Sweet Bell Pepper
-  Spring Mix
-  Basil
-  Mozzarella Cheese, shredded
-  Goat Cheese
-  Tomato Sauce Base
-  Italian Seasoning
-  Balsamic Vinegar

HELLO GOAT CHEESE

Savory, tangy, creamy cheese that pairs perfectly with portobellos!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Flatbread	2	4
Sweet Bell Pepper	160 g	320 g
Spring Mix	56 g	113 g
Basil	7 g	14 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Goat Cheese	28 g	56 g
Tomato Sauce Base	2 tbsp	4 tbsp
Italian Seasoning	½ tsp	1 tsp
Balsamic Vinegar	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
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

Cut **mushroom caps** and **stems** into ¼-inch-thick slices. Core, then cut **pepper** into ¼-inch pieces.



Bake flatbreads

Bake **assembled flatbreads** in the **middle** of the oven until **cheese** is melted and **veggies** are heated through, 3-4 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)



Cook mushrooms

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring often, until **mushrooms** are golden brown, 5-6 min. Remove the pan from heat. Add **half the vinegar**. Season with **salt, pepper** and **half the Italian Seasoning** (use all for 4 ppl), then stir to combine.



Make salad

Meanwhile, add **remaining vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **spring mix** and **remaining peppers**, then toss to combine.



Prep and assemble 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, 3-4 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven.) Carefully remove **flatbreads** from the oven. Flip **flatbreads**, then spread **tomato sauce base** over tops. Top with **mozzarella**, then **mushrooms** and **half the peppers**. Crumble **goat cheese** over top.



Finish and serve

When **flatbreads** are done, set aside to cool for 2-3 min. Cut **flatbreads** into slices, then tear **basil** over top. Divide **flatbreads** between plates. Serve **salad** alongside.

Dinner Solved!