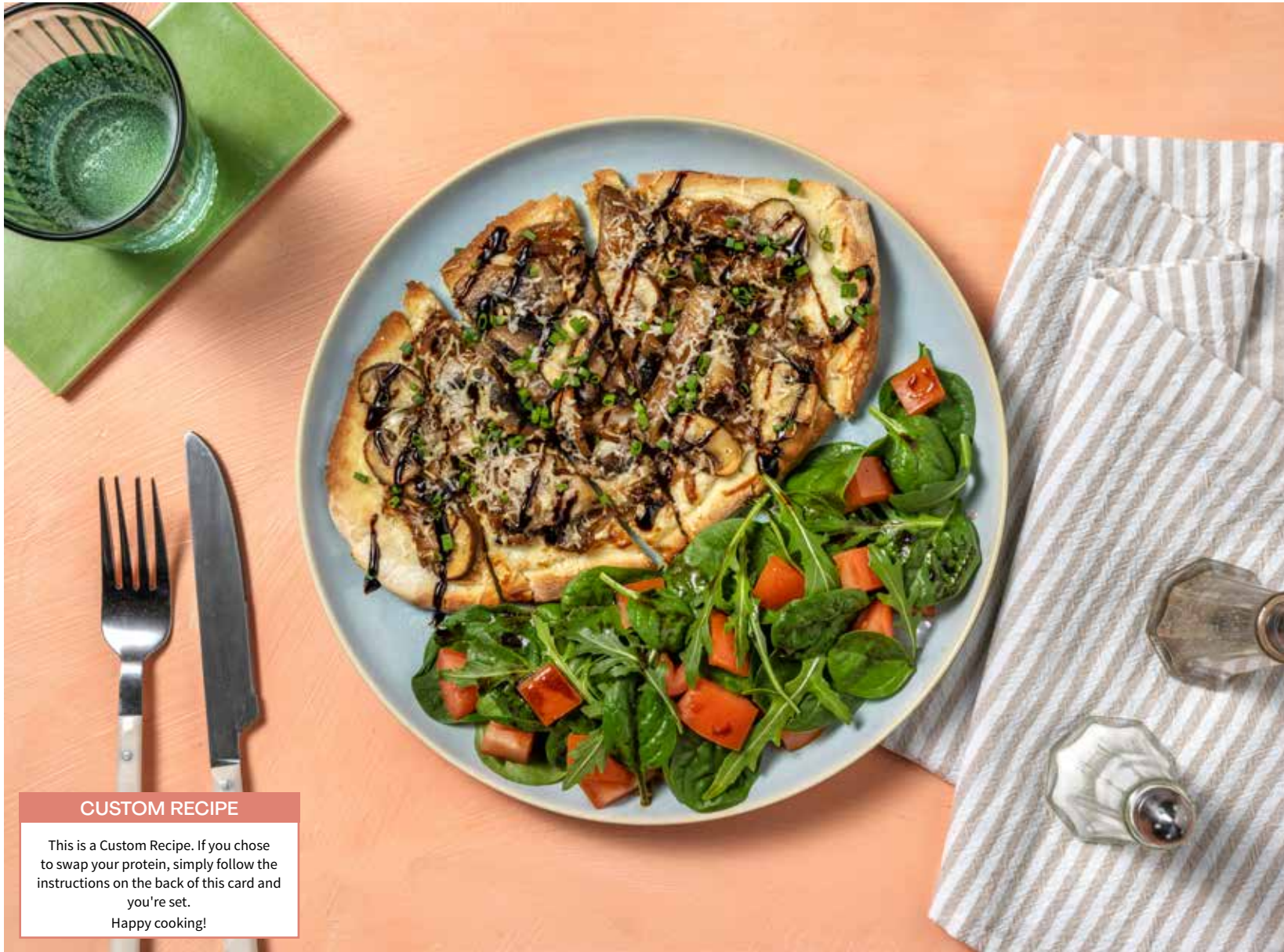




# Ricotta and Mushroom Flatbreads with Chives

Veggie

30 Minutes



**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Ricotta Cheese



Flatbread



Mixed Mushrooms



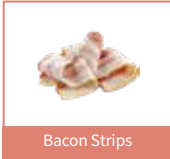
Yellow Onion



Chives



Garlic Salt



Bacon Strips



Parmesan Cheese, shredded



Roma Tomato



Arugula and Spinach Mix



Balsamic Glaze

HELLO RICOTTA

*This versatile soft cheese can be used for savoury and sweet applications!*

## Start here

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

## Bust out

2 Baking sheets, measuring spoons, silicone brush, large bowl, parchment paper, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Bacon Strips	100 g	200 g
Flatbread	2	4
Parmesan Cheese, shredded	¼ cup	½ cup
Mixed Mushrooms	200 g	400 g
Roma Tomato	80 g	160 g
Yellow Onion	113 g	226 g
Arugula and Spinach Mix	56 g	113 g
Chives	7 g	7 g
Balsamic Glaze	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## 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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## Roast mushrooms

- Thinly slice **button** and **cremini mushrooms**.
- Cut or tear **oyster mushrooms** lengthwise into ½-inch slices.
- Add **mushrooms** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 9-12 min.

If you've opted to add **bacon**, cut **strips** in half crosswise. Heat a large non-stick pan over medium. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min. \*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard bacon fat from the pan. Carefully wipe the pan clean. Use the same pan to cook **onions** in step 2.



## Assemble and bake flatbreads

- When **mushrooms** are done, flip **flatbreads**, then brush tops of **flatbreads** with **½ tbsp oil** (dbl for 4 ppl).
- Spread **ricotta** evenly over **flatbreads**, then top with **caramelized onions**, **roasted mushrooms** and **Parmesan**.
- Bake **assembled flatbreads** in the **top** of the oven until **Parmesan** melts and **ricotta** is heated through, 3-4 min. (**NOTE:** For 4 ppl, bake assembled flatbreads in the top and middle of the oven.)



## Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **2 tbsp water** and **½ tbsp balsamic glaze** (dbl both for 4 ppl), then season with **salt**. Cook, stirring occasionally, until dark golden-brown, 4-6 min.
- Remove from heat, then set aside.



## Make salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Add **½ tbsp balsamic glaze** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes**, **arugula and spinach mix** and **half the chives**. Toss to combine just before serving.



## Prep and warm flatbreads

- Thinly slice **chives**.
- Directly in the container, season **ricotta** with **remaining garlic salt** and **pepper**, then stir to combine.
- Arrange **flatbreads** on another parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Toast in the **top** of the oven until warmed through, 2-3 min. (**NOTE:** For 4 ppl, toast in the top and bottom of the oven.)
- Remove from the oven, then set aside until **mushrooms** are ready.



## Finish and serve

- Cut **flatbreads** into wedges, then divide between plates.
- Drizzle with **remaining balsamic glaze**, then sprinkle **remaining chives** over top.
- Serve **salad** alongside.

Crumble **bacon** over **flatbreads**.

## Dinner Solved!