

# Spring Pesto Mozzarella Flatbread

with Garden Salad

Optional Spice

Veggie

30 Minutes



Flatbread



Basil Pesto



Fresh Mozzarella



Baby Spinach



Sweet Bell Pepper



Baby Tomatoes



Chili Flakes



White Wine Vinegar



Mini Cucumber

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	340 g
Baby Tomatoes	113 g	227 g
Chili Flakes 🌶️	1 tsp	1 tsp
White Wine Vinegar	½ tbsp	1 tbsp
Mini Cucumber	66 g	132 g
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.*

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## 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**. Slice the **cucumber** into ¼-inch rounds. 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 4 ppl) in a large bowl. Season with **salt** and **pepper**. Set aside.



## Finish and serve

Add **spinach**, **cucumbers** and **tomatoes** to the large bowl with the **dressing**, then 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**.