



# Squash and Caramelized Onion Flatbread

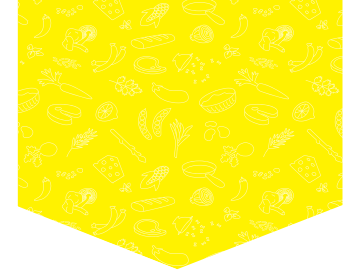
## with Sage Stracciatella Cheese

**VEGGIE** 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Stracciatella
-  Naan Bread
-  Sage
-  Baby Arugula
-  Butternut Squash, cubes
-  Red Onion, sliced
-  Balsamic Vinegar
-  Pepitas
-  Chili Flakes

**HELLO NAAN BREAD**

*These naan are the perfect crispy swap for pizza dough*

## START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

### Heat Guide for Step 1:

- Mild: 1/8 tsp
- Medium: 1/4 tsp
- Spicy: 1/2 tsp
- Extra-spicy: 1 tsp

### Bust Out

Large Non-Stick Pan, Medium Bowl, 2 Baking Sheets, Small Bowl, Measuring Spoons

### Ingredients

	2 Person	4 Person
Stracciatella	100 g	200 g
Naan Bread	2	4
Sage	7 g	14 g
Baby Arugula	56 g	113 g
Butternut Squash, cubes	170 g	340 g
Red Onion, sliced	113 g	227 g
Balsamic Vinegar	2 tbsp	4 tbsp
Pepitas	28 g	56 g
Chili Flakes 🌶️	1 tsp	1 tsp
Sugar*	1 tsp	2 tsp
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



### 1. ROAST SQUASH

Finely chop **2 tsp sage leaves** (dbl for 4 ppl). Toss **squash, half the sage, 1/2 tbsp oil** (dbl for 4 ppl) and **1/4 tsp chili flakes** (**NOTE:** Reference Heat Guide) on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, stirring halfway through cooking, until golden-brown and tender, 20-22 min.



### 4. TOAST NAAN

While **onions** caramelize, stir together **stracciatella** and **remaining sage** in a small bowl. Season with **salt** and **pepper**. Arrange **naan** on another baking sheet. (**NOTE:** It's ok if they overlap!) Divide **stracciatella mixture** between **naan**. Toast in the **top** of the oven, until golden-brown, 6-7 min. (Toast **naan** in 2 batches, for 4 ppl.)



### 2. TOAST PEPITAS

While **squash** roasts, heat a large non-stick pan over medium heat. When hot, add **pepitas** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate and set aside.



### 5. ASSEMBLE FLATBREADS

Top **toasted naan** with **roasted squash** and **caramelized onions**. Sprinkle over **toasted pepitas**. Toss **arugula** with **remaining vinegar** and **1 tbsp oil** (dbl for 4 ppl) in a medium bowl. Season with **salt** and **pepper**.



### 3. CARAMELIZE ONIONS

Add **1/2 tbsp oil** (dbl for 4 ppl), to the same pan, then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 3-4 min. Remove the pan from heat, and stir in **half the vinegar**. Set aside.



### 6. FINISH AND SERVE

Cut **flatbread** into pieces, then divide a few pieces and **arugula salad** between plates.

## Dinner Solved!