



Veggie and Ricotta Flatbreads

with Basil-Arugula Salad

Veggie

Spicy

30 Minutes



Ricotta Cheese



Flatbread



Garlic Salt



Balsamic Vinegar



Zucchini



Sweet Bell Pepper



Arugula and Spinach Mix



Tomato Sauce Base



Chili Flakes



Parmesan Cheese, shredded



Basil

HELLO RICOTTA

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

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Flatbread	2	4
Garlic Salt	½ tsp	1 tsp
Balsamic Vinegar	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Arugula and Spinach Mix	56 g	113 g
Tomato Sauce Base	2 tbsp	4 tbsp
Chili Flakes 🌶️	½ tsp	1 tsp
Parmesan Cheese, shredded	¼ cup	½ cup
Basil	7 g	14 g
Sugar*	½ tsp	1 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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1 Prep

- Cut **zucchini** into ¼-inch rounds.
- Core, then cut **pepper** into ¼-inch slices.
- Add **ricotta** and ½ tsp **chili flakes** (dbl for 4 ppl) to a small bowl. Season with ¼ tsp **garlic salt** (dbl for 4 ppl) and pepper, then stir to combine.



4 Assemble flatbreads

- Remove the baking sheet from the oven, then carefully flip **flatbreads** over.
- Turn the oven to high broil.
- Spread **tomato sauce base** over **flatbreads**, then top with **veggies**. (**TIP**: Sprinkle over remaining chili flakes, if more heat is desired!)
- Dollop **ricotta** over flatbreads **1 tbsp** at a time, then sprinkle **Parmesan** over top.
- Broil in the **middle** of the oven until **cheese** melts, 3-4 min. (**NOTE**: For 4 ppl, broil one baking sheet at a time.)



2 Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers** and **zucchini**.
- Cook, stirring occasionally, until **veggies** are tender-crisp, 4-5 min.
- Add ¼ tsp **garlic salt** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1 min. Season with **pepper**.
- Remove the pan from heat.



5 Make salad

- Meanwhile, whisk together **vinegar**, ½ tsp **sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl.
- Add **arugula and spinach mix** and tear **basil** into the bowl. Season with **salt** and **pepper**, then toss to combine.



3 Toast flatbreads

- Meanwhile, arrange **flatbreads** on an unlined baking sheet.
- Toast in the **middle** of the oven until golden, 3-4 min. (**NOTE**: For 4 ppl, use 2 baking sheets and toast in the middle and bottom of the oven.) (**TIP**: Keep an eye on flatbreads so they don't burn!)



6 Finish and serve

- Quarter **flatbreads**.
- Top **flatbreads** with **salad** or serve alongside, if desired.

Dinner Solved!