

🔿 Swap 🔿 Swai 15-Minute Dinner 15 Minutes Spicy Ground If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and Beyond ℵ Customized Protein + Add 2 Double 🜔 Swap) or Beef 250 g | 500 g Meat[®] you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🕥 2 4 Ground Turkey Flatbread 250 g 500 g 2 4 Hot Sauce 🚽 Mozzarella Cheese, shredded 2 tbsp | 4 tbsp 3/4 cup | 1 1/2 cups **Ranch Dressing** Cauliflower 2 tbsp | 4 tbsp 285 g | 570 g Green Onion Cream Cheese 1 2 2 4 **BBQ** Seasoning 9g | 18g

> 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.



Pantry items | Oil, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, measuring spoons



Broil cauliflower

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Cut cauliflower into bite-sized pieces.
- Add cauliflower and 1 tbsp (2 tbsp) oil to a foil-lined baking sheet. Season with salt and pepper, then toss to coat.
- Broil **cauliflower** for 5-6 min in the **top** of the oven, until golden.

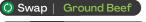


Broil flatbreads

 Broil flatbreads in the middle of the oven for 5-6 min, until golden and crisp. (NOTE: For 4 servings, broil flatbreads in batches.) (TIP: Keep your eye on them so they don't burn!)



Cook turkey





- Meanwhile, heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **turkey** and **BBQ Seasoning**. Cook for 4-5 min, breaking up **turkey** into smaller pieces, until no pink remains.** Season with **salt** and **pepper**.
- Add half the hot sauce. Toss to coat.



Assemble flatbreads

- Arrange flatbreads on the same foil-lined baking sheet. (NOTE: For 4 servings, use 2 foil-lined baking sheets.)
- Spread cream cheese over flatbreads. Top with turkey mixture and cauliflower, then sprinkle mozzarella over top.

Measurements
within steps1 tbsp
(2 tbsp)oil2-serving4-servingIngredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Cook beef

🚫 Swap | Ground Beef

If you've opted to get **beef**, cook in the same way the recipe instructs you to cook the **turkey**.**

$2 \mid Cook Beyond Meat \mathbb{R}$

🚫 Swap 📔 Beyond Meat®

If you've opted to get **Beyond Meat**®, cook for 5-6 min, in the same way as the **turkey**, breaking up **patties** into smaller pieces, until crispy.**



Finish and serve

- Thinly slice green onions.
- Cut each flatbread into 4 pieces.
- Sprinkle with green onions.
- Drizzle ranch dressing and remaining hot sauce over top.