



SuperQuick Saucy Turkey Flatbreads

with Roasted Cauliflower and Creamy Ranch

Spicy

15-Minute Dinner

15 Minutes

Customized Protein

+ Add



Swap

or


x2 Double



If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



 Ground Beef 250 g 500 g	 Beyond Meat® 2 4
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 Ground Turkey 250 g 500 g	 Flatbread 2 4
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 Hot Sauce 2 tbsp 4 tbsp	 Mozzarella Cheese, shredded ¾ cup 1 ½ cups
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 Ranch Dressing 2 tbsp 4 tbsp	 Cauliflower 285 g 570 g
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 Green Onion 1 2	 Cream Cheese 2 4
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 BBQ Seasoning 9 g 18 g
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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.*

Ingredient quantities **56 g** | **113 g**
2-serving | 4-serving

Pantry items | Oil, salt, pepper

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

1



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.

2



Cook turkey

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- 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.

3



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.

4



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!)

5



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.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

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 | Cook Beyond Meat®

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.**

** Cook to a minimum internal temperature of 165°F.