



Caprese-Inspired Flatbreads

with Fresh Salad

Veggie

20 Minutes

+ Add



Chicken Breasts*
2 | 4

↔ Customized Protein

+ Add

↻ Swap

or

*2 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](http://www.hellofresh.ca)



Flatbread
2 | 4



Bocconcini Cheese
100 g | 200 g



Baby Tomatoes
113 g | 227 g



Basil Pesto
¼ cup | ½ cup



Italian Seasoning
½ tsp | 1 tsp



Balsamic Glaze
2 tbsp | 4 tbsp



Arugula and Spinach Mix
113 g | 226 g



Lemon
1 | 2



Garlic, cloves
1 | 2



Salad Topping Mix
28 g | 56 g



Green Onion
1 | 2

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, sugar

Cooking utensils | Baking sheet, measuring spoons, zester, large bowl, parchment paper, whisk

1



Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Halve **tomatoes**.
- Thinly slice **green onion**.
- Zest, then juice **lemon**.
- Peel, then mince or grate **garlic**.
- Tear **bocconcini** into small pieces.
- Add **bocconcini, garlic, lemon zest, tomatoes, half the Italian Seasoning** (use all for 4 ppl), **half the lemon juice** and **½ tbsp** (1 tbsp) **oil** to a large bowl.
- Season with **salt** and **pepper**, then toss to combine.

2



Assemble flatbreads

+ Add | **Chicken Breasts**

- Arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **pesto** over **flatbreads**, then scatter **bocconcini mixture** over top.

3



Bake flatbreads

- Bake **flatbreads** in the **middle** of the oven until golden-brown and crisp, 7-8 min. (**NOTE:** For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)

4



Make salad

- When **flatbreads** are almost done, whisk together **half the balsamic glaze, 1 tbsp** (2 tbsp) **lemon juice, 1 tsp** (2 tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** in the same large bowl (from step 1).
- Add **arugula and spinach mix** and **half the salad topping mix**. Season with **salt** and **pepper**, then toss to combine.

5



Finish and serve

- Cut **flatbreads** into pieces.
- Divide **salad** and **flatbreads** between plates.
- Drizzle **remaining balsamic glaze** over **flatbreads**.
- Sprinkle with **green onions**.
- Sprinkle **remaining salad topping mix** over **salad**.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Assemble flatbreads

+ Add | **Chicken Breasts**

If you've opted to add **chicken breasts**, pat dry with paper towels. Cut into ½-inch pieces. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min.** Follow the recipe as instructed, scattering **chicken** over **flatbreads** after **bocconcini mixture**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.