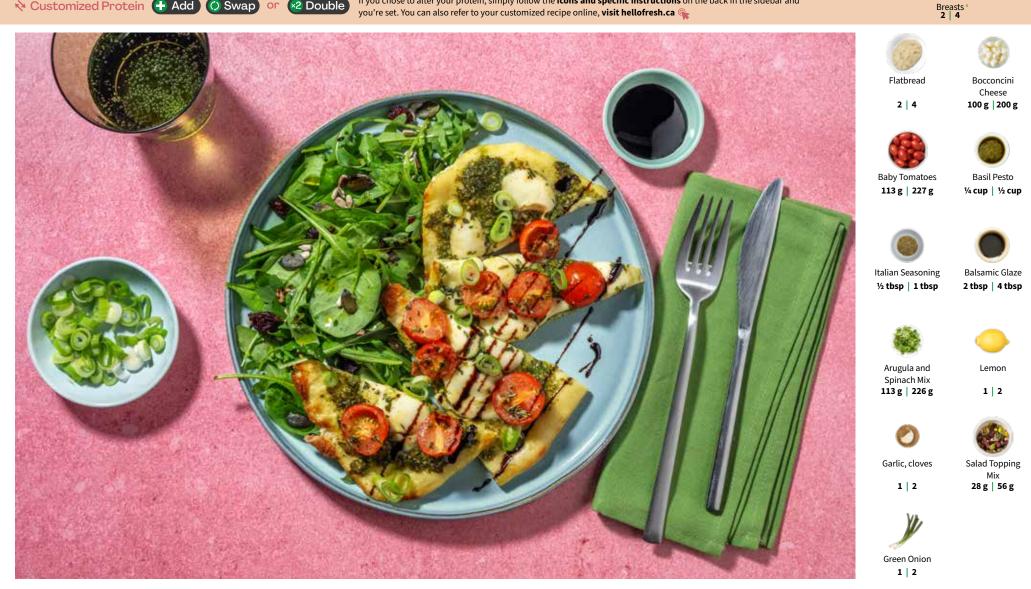


Veggie

20 Minutes

ℵ Customized Protein + Add 2 Double 🚫 Swap) or

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 🚱



Allergens Heyhome 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.

56 g 113 g Ingredient guantities

🛟 Add

Chicken

## Pantry items | Oil, salt, pepper, sugar

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



#### 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.



# 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.



# 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.



## **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.)



# 2 Assemble flatbreads

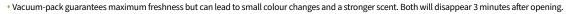
### 🕂 Add | Chicken Breasts

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 goldenbrown and cooked through, 4-6 min.\*\* Follow the recipe as instructed, scattering **chicken** over **flatbreads** after **bocconcini mixture**.



### 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**.



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