



Pepperoni Flatbreads

with Garlic-Butter Crust

Family Friendly

25-35 Minutes



Pepperoni



Flatbread



Tomato Sauce Base



Mozzarella Cheese, shredded



Red Wine Vinegar



Garlic, cloves



Spring Mix



Sweet Bell Pepper

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

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

Bust out

Baking sheet, grater, measuring spoons, silicone brush, large bowl, parchment paper, small pot, small bowl, whisk

Ingredients

	2 Person	4 Person
Pepperoni	87 ½ g	175 g
Flatbread	2	4
Tomato Sauce Base	4 tbsp	8 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Red Wine Vinegar	½ tbsp	1 tbsp
Garlic, cloves	1	2
Spring Mix	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.



Prep and make sauce

- Core, then cut **pepper** into ¼-inch pieces.
- Peel, then finely grate **garlic**.
- Combine **tomato sauce base** and **½ tsp sugar** (dbl for 4 ppl) in a small bowl. Set aside.



Bake flatbreads

- Bake **flatbreads** in the **top** of the oven until **cheese** melts, **pepperoni edges** are crispy and **flatbreads** are golden-brown and crisp, 8-10 min. ** (NOTE: For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)



Toast flatbreads

- Meanwhile, melt **1 tbsp butter** (dbl for 4 ppl) in a small, microwave-safe bowl or in a small pot over low heat, 1 min. Add **garlic**, then stir to combine.
- Arrange **flatbreads** on a parchment-lined baking sheet. Spread **garlic butter** over **tops of flatbreads**. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets.)
- Toast **flatbreads** in the **middle** of the oven until **garlic butter** sizzles and **flatbreads** are warmed through, 3-5 min. (NOTE: For 4 ppl, toast in the top and middle of the oven.)



Make salad

- Meanwhile, add **½ tbsp vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **remaining peppers** and **spring mix**, then toss to combine.



Assemble flatbreads

- Carefully remove the baking sheet from the oven.
- Spread **tomato sauce** over **garlic-butter flatbreads**, then season with **salt** and **pepper**.
- Sprinkle with **cheese**, then top with **half the pepperoni** (use all for 4 ppl) and **half the peppers**.



Finish and serve

- Cut **flatbreads** into slices.
- Divide **flatbreads** and **salad** between plates.

Dinner Solved!

Contact

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