



# 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.

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

## Bust out

Baking sheet, grater, 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	2	4
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.*

## Contact

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### Prep and make sauce

- Core, then cut **pepper** into ¼-inch pieces.
- Peel, then finely grate **garlic**.
- Add **tomato sauce base** and ⅓ **tsp** (¼ tsp) **sugar** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



### Bake flatbreads

- Bake **flatbreads** in the **middle** 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.) (TIP: Keep your eye on flatbreads so they don't burn!)



### Toast flatbreads

- Meanwhile, melt **1 tbsp** (2 tbsp) **butter** in a small pot or a microwaveable bowl over low heat, 1 min. Add **garlic**. Season with **salt** and **pepper**, 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** (1 tbsp) **vinegar**, ⅓ **tsp** (¼ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** 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 base** over **garlic-butter flatbreads**.
- 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!