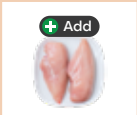




Ricotta and Mushroom Flatbreads with Chives

Veggie

30 Minutes



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)



Ricotta Cheese
100 g | 200 g



Flatbread
2 | 4



Parmesan Cheese, shredded
1/2 cup | 1/2 cup



Mixed Mushrooms
200 g | 400 g



Tomato
1 | 2



Yellow Onion
1 | 2



Arugula and Spinach Mix
56 g | 113 g



Chives
7 g | 7 g



Balsamic Glaze
2 tbsp | 4 tbsp



Garlic Salt
1 tsp | 2 tsp

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

Cooking utensils | 2 Baking sheets, measuring spoons, silicone brush, large bowl, parchment paper, whisk, large non-stick pan

1



Roast mushrooms

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

+ Add | Chicken Breasts

- Thinly slice **button** and **cremini mushrooms**.
- Cut or tear **oyster mushrooms** lengthwise into ½-inch slices.
- Add **all mushrooms** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet.
- Season with **half the garlic salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 9-12 min.

4



Assemble and bake flatbreads

+ Add | Chicken Breasts

- When **mushrooms** are done, flip **flatbreads**, then brush **tops of flatbreads** with ½ **tbsp** (1 **tbsp**) **oil**.
- Spread **seasoned ricotta** evenly over **flatbreads**. Top with **caramelized onions**, **roasted mushrooms** and **Parmesan**.
- Bake **assembled flatbreads** in the **top** of the oven until **Parmesan** melts and **ricotta** is heated through, 3-4 min. (**NOTE:** For 4 ppl, bake in the top and middle of the oven.)

2



Caramelize onions

- Peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **onions**.
- Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **2 tbsp** (4 **tbsp**) **water** and ½ **tbsp** (1 **tbsp**) **balsamic glaze**, then season with **salt**.
- Cook, stirring occasionally, until dark golden-brown, 4-6 min.
- Remove from heat, then set aside.

5



Make salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Add ½ **tbsp** (1 **tbsp**) **balsamic glaze** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl.
- Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes**, **arugula** and **spinach mix** and **half the chives**.
- Just before serving, toss to combine.

3



Prep and warm flatbreads

- Thinly slice **chives**.
- Directly in the container, season **ricotta** with **remaining garlic salt** and **pepper**, then stir to coat.
- Arrange **flatbreads** on another parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Toast in the **top** of the oven until warmed through, 2-3 min. (**NOTE:** For 4 ppl, toast in the top and bottom of the oven.)
- Remove from the oven, then set aside until **mushrooms** are ready.

6



Finish and serve

- Cut **flatbreads** into wedges, then divide between plates.
- Drizzle with **remaining balsamic glaze**, then sprinkle **remaining chives** over top.
- Serve **salad** alongside.

Measurements
within steps

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

1 | Cook chicken

+ 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.** Transfer to a plate. Reuse the same pan to cook **onions** in step 2.

4 | Assemble and bake flatbreads

+ Add | Chicken Breasts

Top **flatbreads** with **chicken** assembling.

* 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.