



Ricotta and Mushroom Flatbreads with Chives

Veggie

30 Minutes

+ Add



Chicken Breast
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.

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.

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.

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.

4



Assemble and bake flatbreads

- 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.)

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.

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.

1 | Cook chicken breasts

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, while **mushrooms** cook, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and pan-fry, until cooked through, 6-7 min.** Reuse the same pan to caramelize **onions** in next step.

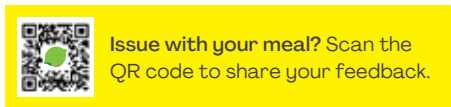
6 | Finish and serve

+ Add | Chicken Breasts

Thinly slice **chicken**. Top plated **flatbreads** with **chicken**.

* 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.