



# Ricotta and Squash Flatbreads

with Crispy Fried Sage

Veggie

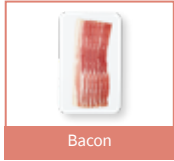
30 Minutes



**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!



Ricotta Cheese



Bacon



Flatbread



Parmesan Cheese, shredded



Butternut Squash, cubes



Baby Tomatoes



Red Onion



Arugula and Spinach Mix



Sage



Balsamic Glaze



Garlic Salt

HELLO RICOTTA

*This versatile soft cheese can be used for savoury and sweet applications!*

## Start here

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

## Bust out

2 Baking sheets, measuring spoons, slotted spoon, parchment paper, small bowl, whisk, large non-stick pan, paper towels, large bowl, silicone brush

## Ingredients

	2 Person	4 Person
Ricotta Cheese	100 g	200 g
Bacon	100 g	200 g
Flatbread	2	4
Parmesan Cheese, shredded	¼ cup	½ cup
Butternut Squash, cubes	170 g	340 g
Baby Tomatoes	113 g	227 g
Red Onion	113 g	226 g
Arugula and Spinach Mix	56 g	113 g
Sage	7 g	14 g
Balsamic Glaze	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

## 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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### Roast squash

- Add **squash** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 20-22 min.

If you've opted to add **bacon**, arrange **bacon** in a single layer on another parchment-lined baking sheet. Roast in the **top** of the oven until crispy and cooked through, 8-12 min.\*\*



### Assemble and bake flatbreads

- Arrange **flatbreads** on another parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- When **squash** is done, brush **tops of flatbreads** with **some reserved sage oil** (from step 3). Spread **ricotta** evenly over **flatbreads**, then top with **caramelized onions, roasted squash** 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 assembled flatbreads in the top and middle of the oven.)



### Caramelize onions

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **2 tbsp water** and **½ tbsp balsamic glaze** (dbl both for 4 ppl), then season with **salt**. Cook, stirring occasionally, until dark golden-brown, 4-6 min. Remove from heat.
- Transfer **onions** to a small bowl. Carefully rinse and wipe the pan clean.



### Make salad

- Meanwhile, halve **tomatoes**.
- Add **1 tbsp balsamic glaze** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes** and **arugula and spinach mix**. Toss to combine just before serving.



### Season ricotta and fry sage

- Directly in the container, season **ricotta** with **remaining garlic salt** and **pepper**, then stir to combine.
- Pick **sage leaves** from stems. Line a plate with paper towels. Set aside.
- Reheat the same pan over medium-high.
- When hot, add **2 tbsp oil** (dbl for 4 ppl), then **sage leaves**. Fry until crisp, 1 min. (**TIP:** We love to use olive oil for frying sage!)
- Using a slotted spoon, transfer **fried sage** to the paper towel-lined plate. Season with **salt** while hot. Set aside.
- Reserve **sage oil** in the pan for step 4.



### Finish and serve

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

Crumble **bacon** over **flatbreads** when you plate them.

## Dinner Solved!