



ZUCCHINI & TOMATO FLATBREADS

with Lemon Ricotta, Basil, Honey & Chili Flakes



HELLO LEMON RICOTTA

Creamy soft cheese with citrus mixed in brings serious weekend sophistication to these weeknight-friendly flatbreads.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 510**



Zucchini



Garlic



Ricotta Cheese
(Contains: Milk)



Basil



Honey



Grape Tomatoes



Lemon



Flatbreads
(Contains: Wheat)



Chili Flakes

START STRONG

Why do our chefs ask you to place a baking sheet (or two) in the oven while it preheats? The answer is simple: The hot sheet helps the flatbreads get nice and crispy, leading you on your way to golden-brown goodness.

BUST OUT

- Baking sheet
- Zester
- Large pan
- 2 Small bowls
- Vegetable oil (1 tsp | 2 tsp)
- Olive oil (2½ tsp | 3 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Grape Tomatoes 4 oz | 8 oz
- Garlic 1 Clove | 2 Cloves
- Lemon 1 | 2
- Ricotta Cheese 4 oz | 8 oz
- Flatbreads 2 | 4
- Basil ½ oz | 1 oz
- Chili Flakes 1 tsp | 2 tsp
- Honey 2 tsp | 4 tsp



1 PREP

Place a lightly **oiled** baking sheet on top rack (for 4 servings, 2 baking sheets, on top and middle racks) and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; thinly slice crosswise into half-moons. Halve **tomatoes**. Peel and mince or grate **garlic**. Zest and quarter **lemon** (for 4, zest 1 lemon; quarter both).



4 MAKE LEMON RICOTTA

In a second small bowl, combine **ricotta**, half the **lemon zest**, ½ **tsp olive oil** (1 tsp for 4 servings), and **lemon juice** to taste. Season with **salt** and **pepper**.



2 COOK ZUCCHINI

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **zucchini** and cook, stirring, until lightly browned and softened, 5-6 minutes. Season with **salt** and **pepper**. Turn off heat.



5 ASSEMBLE & BAKE FLATBREADS

Carefully place **flatbreads** on prepared sheet (divide between both prepared sheets for 4 servings). Evenly spread flatbreads with **lemon ricotta**. Top with **zucchini** and **tomatoes**, cut sides up. Bake on top rack (top and middle racks for 4) until flatbreads are golden brown, 10-12 minutes.



3 MARINATE TOMATOES

While zucchini cooks, in a small bowl, combine **tomatoes**, **garlic**, and a drizzle of **olive oil**. Season with **salt** and **pepper**.



6 FINISH & SERVE

Meanwhile, pick **basil leaves** from stems; roughly tear leaves. Once **flatbreads** are done, remove from oven and top with torn basil, remaining **lemon zest**, and **chili flakes** to taste. Drizzle with **honey**, then slice into pieces and divide between plates. Serve with any remaining **lemon wedges** on the side.

BRIGHT BITES

For a fun party appetizer, try adorning crostini with these same flatbread toppings.



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