

# Smoked Gouda & Mushroom Flatbread

with Kale & Apple Salad

TIME: 45-55 minutes

SERVINGS: 3

For this rustic fall meal, we're topping flatbread—simply made by rolling out our pizza dough until extra-thin—with two kinds of mushrooms, including delicately textured enoki. Smoked gouda cheese adds its creamy texture and nutty, smoky flavor. A bright salad of marinated kale, apple, and honey vinaigrette cuts through the richness of the flatbread. (You may receive green curly, dark green lacinato, or red kale!)



## MATCH YOUR BLUE APRON WINE



Bold & Spicy

Serve a bottle with this symbol for a great pairing.



## Ingredients



¾ lb  
PIZZA DOUGH



1  
APPLE



1 bunch  
KALE



1 bunch  
CHIVES



6 oz  
CREMINI  
MUSHROOMS



3 ½ oz  
ENOKI  
MUSHROOMS



2 cloves  
GARLIC



1  
RED ONION



1 bunch  
THYME

## KNICK KNACKS:



1 Tbsp  
HONEY



2 tsps  
DIJON MUSTARD



1 Tbsp  
APPLE CIDER  
VINEGAR



¼ cup  
HEAVY CREAM



4 oz  
SMOKED GOUDA  
CHEESE



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## 1 Prepare the ingredients:

- Remove the dough and honey from the refrigerator to bring to room temperature.
- Preheat the oven to 475°F.
- Wash and dry the fresh produce.
- Thinly slice the cremini mushrooms.
- Peel and roughly chop the garlic.
- Peel and thinly slice the onion.
- Cut off and discard the root ends of the enoki mushrooms.
- Grate the cheese on the large side of a box grater.



## 2 Start the vegetables:

- In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **cremini mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Add the **garlic** and **whole thyme sprigs**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.

## 3 Finish the vegetables:

- Add the **heavy cream** (shaking the bottle before opening) to the pan; cook, stirring constantly, 30 seconds to 1 minute, or until coated. Turn off the heat. Carefully remove and discard the **thyme sprigs**. Season with salt and pepper to taste.



## 4 Assemble & bake the flatbread:

- Lightly oil a sheet pan. On a work surface, using your hands and a rolling pin (or a wine bottle), gently stretch and roll the **dough** to a 1/8-inch thickness. (If the dough is resistant, let rest for 5 minutes.) Carefully transfer the dough to the prepared sheet pan; rub the dough into the pan to coat the bottom in oil. Leaving a 1-inch border around the edges, evenly top the prepared dough with the **finished vegetables**, **enoki mushrooms**, **cheese**, and a drizzle of olive oil. Season with salt and pepper.
- Bake, rotating the sheet pan halfway through, 14 to 16 minutes, or until the crust has browned and the cheese has melted. Remove from the oven and let stand for at least 2 minutes. Season with salt and pepper.

## 5 Prepare the remaining ingredients & make the salad:

- While the flatbread bakes, to make the dressing, in a large bowl, whisk together the **mustard**, **vinegar**, **honey** (kneading the packet before opening), and a drizzle of olive oil.
- Remove and discard the **kale** stems; thinly slice the leaves.
- Quarter, core, and thinly slice the **apple**.
- Add the kale and apple to the bowl of dressing. Drizzle with olive oil; season with salt and pepper. Toss to thoroughly combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.
- Thinly slice the **chives**.



## 6 Finish & plate your dish:

- Garnish the **baked flatbread** with the **chives**. Transfer to a cutting board; cut into 6 equal-sized pieces. Serve **2/3 of the flatbread** with **2/3 of the salad** (you will have extra flatbread and salad). Enjoy!