

Creamy Mushroom & Spinach Flatbread

with Fontina & Garlic

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:

 3 oz Prosciutto 


 2 cloves Garlic

 ¼ cup Grated Parmesan Cheese


 1 Tbsp Hot Sauce

 1 piece Focaccia Bread

 4 oz Mushrooms

 ½ oz Pickled Peppadew Peppers

 2 oz White Cheddar Cheese

 3 oz Baby Spinach

 1 Yellow Onion

 2 oz Fontina Cheese

 2 Tbsps Crème Fraîche

 Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Halve, peel, and thinly slice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **fontina** and **cheddar** on the large side of a box grater; combine in a large bowl.
- Halve the **bread** lengthwise.
- Roughly chop the **peppers**.



2 Cook & finish the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** and **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Add the **chopped garlic**. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **spinach**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until wilted.
- Transfer to the bowl of **grated cheeses**. Add the **crème fraîche** and **hot sauce**. Stir to combine. Taste, then season with salt and pepper if desired.



3 Assemble the flatbread

- Place the **halved bread** on a sheet pan, cut side up.
- Evenly top with the **finished vegetables** and **half the parmesan**; season with salt and pepper.



4 Bake the flatbread & serve your dish

- Bake the **flatbread** 15 to 17 minutes, or until the cheese is melted and the edges of the bread are lightly browned and crispy.
- Carefully transfer to a cutting board and let stand at least 2 minutes.
- Cut the **baked flatbread** into equal-sized pieces.
- Serve the **finished flatbread** garnished with the **remaining parmesan** and **chopped peppers**. Enjoy!



↩ CUSTOMIZED STEP 4 If you chose Prosciutto

- Bake the flatbread and serve your dish as directed, topping with the **prosciutto** (removing the plastic lining between the slices and tearing into bite-sized pieces before adding) before the garnishes.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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