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Ingredients

Customized ingredients

ADDED:











1 piece Focaccia



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



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"Alexa, find Blue Apron recipes."

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.

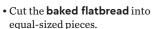
3 Assemble the flatbread

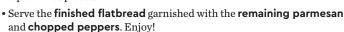
- Place the halved bread on a sheet pan, cut side up.
- Evenly top with the finished vegetables and half the parmesan; season with salt and pepper.



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.







- 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.







CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).