

# Creamy Mushroom & Spinach Flatbread

with Fontina & Garlic

4 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](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

*Customized ingredients*


ADDED:


 6 oz Prosciutto 


 2 cloves Garlic

  $\frac{1}{4}$  cup Grated Parmesan Cheese


 2 Tbsps Hot Sauce


 1 piece Focaccia Bread

  $\frac{1}{2}$  lb Mushrooms

 1 oz Pickled Peppadew Peppers

 4 oz White Cheddar Cheese

 5 oz Baby Spinach

 1 Sweet or Yellow Onion

 4 oz Fontina Cheese

 4 Tbsps Crème Fraîche

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://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**.
- Roughly chop the **peppers**.
- Grate the **fontina** and **cheddar** on the large side of a box grater; combine in a large bowl.
- Halve the **bread** horizontally.



## 2 Cook & finish the vegetables

- In a large 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, 5 to 6 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.



## Step 2 continued:

- Transfer to the bowl of **grated cheeses**. Add the **crème fraîche** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. 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 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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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