



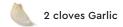
Ingredients

Customized ingredients

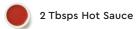
ADDED:













1 piece Focaccia



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

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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.
- 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



• 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.







