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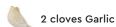


Ingredients*

Customized ingredients

ADDED:





1/4 cup Grated Parmesan Cheese

4 Tbsps Crème Fraîche





1/2 lb Mushrooms



1 oz Pickled Peppadew Peppers



4 oz White Cheddar Cheese



5 oz Baby Spinach



1 Yellow Onion



4 oz Fontina Cheese



2 Tbsps Hot Sauce



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.
- Grate the fontina and cheddar on the large side of a box grater; combine in a large bowl.
- Halve the **bread** horizontally.
- Roughly chop the peppers.

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.
- \bullet 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** 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.





