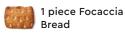


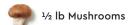


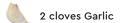
Customized ingredients

ADDED:











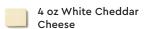
1 oz Pickled Peppadew Peppers













# Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



#### "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 onions.
- 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 onions; 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. Turn off the heat.
- 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.





