



Fontina-Mushroom Flatbread

with Arugula-Apple Salad



30min



2 Servings

We really upped the deliciousness quotient for this cheesy, veggie-loaded flatbread. A toasted pita base is blanketed in garlicky fontina sauce and topped with thyme-roasted mushrooms. The flatbread is served with a crisp apple and peppery arugula salad, dinner is served!

What we send

- garlic (use 1 large clove)
- 1 shallot (use half)
- 2 (¾ oz) pieces fontina ⁷
- 4 oz white mushrooms
- ¼ oz fresh thyme
- 2 Mediterranean pitas ^{1,6,11}
- 1 apple
- 3 oz arugula

What you need

- olive oil
- kosher salt & pepper
- all-purpose flour ¹
- milk ⁷
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- small saucepan

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 37g, Carbs 58g, Protein 16g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **1 teaspoon garlic**. Halve, peel, and thinly slice **half of the shallot**. Finely chop **all of the fontina**. Trim stem ends from **mushrooms**, then thinly slice caps. Pick **2 teaspoons thyme leaves** from stems; discard stems and finely chop leaves.



4. Toast pitas

Lightly brush **pitas** on both sides with **oil**, then transfer to reserved baking sheet. Broil on upper oven rack until lightly browned on both sides, about 1 minute per side (watch closely, as broilers vary).



2. Roast mushrooms

Transfer **mushrooms, sliced shallots**, and **half of the thyme leaves** to a rimmed baking sheet; toss with **2 tablespoons oil** and season with **salt and pepper**. Roast on upper oven rack until mushrooms are tender and browned, about 10 minutes. Transfer to a bowl. Wipe baking sheet and reserve for step 4. Switch oven to broil.



5. Broil flatbreads

Season **sauce** to taste with **salt and pepper**; spread over **toasted pitas**. Top with **mushrooms and remaining cheese and chopped thyme leaves**. Broil on upper oven rack until sauce and cheese are browned in spots, 2–3 minutes (watch closely, as broilers vary).



3. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium. Add **½ teaspoon of the chopped garlic** and cook, stirring, until fragrant, 30 seconds. Stir in **1 tablespoon flour** and cook, about 1 minute. Whisk in **¾ cup milk**. Bring to a boil. Cook, whisking constantly, until sauce is thick enough to coat back of a spoon, about 4 minutes. Off the heat, whisk in **half of the cheese**.



6. Make salad & serve

Halve **apple**; remove and discard core. Thinly slice half of the apple (save rest for own use). In a medium bowl, stir to combine **2 teaspoons vinegar** and **remaining chopped garlic**. Whisk in **1 tablespoon oil**; season with **salt and pepper**. Add **sliced apples and arugula**, and toss to combine. Serve **flatbreads** with **salad** alongside. Enjoy!