



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
- 1 shallot (use half)
- 5 oz fontina (use half) ²
- 4 oz white mushrooms
- ¼ oz fresh thyme
- 2 Mediterranean pitas ^{3,4,1}
- 1 apple (use half)
- 3 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- ¾ c milk ²
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- small saucepan

Allergens

Wheat (1), Milk (2), Sesame (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 45g, Carbs 56g, Protein 22g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **1 teaspoon garlic**. Halve and thinly slice **half of the shallot**. Finely chop **half 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**, then season with **salt** and **pepper**. Roast on upper oven rack until mushrooms are tender and browned, about 10 minutes. Transfer to a bowl. Wipe off baking sheet and reserve for step 4. Switch oven to broil.



5. Broil flatbreads

Season **cheese 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 cheese 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. Remove from heat, then whisk in **half of the cheese**.



6. Make salad & serve

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