



Cheesy Flatbread & Autumn Veggies

with Romaine & Basil Vinaigrette



20-30min



2 Servings

It's officially fall, ya'll. What better way to celebrate the season than with autumn veggies? Mediterranean pita are the perfect crisp base for cheesy flatbreads, topped with roasted butternut squash and red onions. Romaine and plum tomato salad, tossed in an aromatic basil pesto vinaigrette makes a crisp, crunchy side.

What we send

- ½ lb butternut squash
- 1 medium red onion
- ¼ oz fresh thyme
- 1 pkg mozzarella ⁷
- 2 Mediterranean pitas ^{1,6,11}
- 1 romaine heart
- 1 plum tomato
- 4 oz basil pesto (use 3 Tbsp) ⁷

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷

Tools

- 2 rimmed baking sheets
- box grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

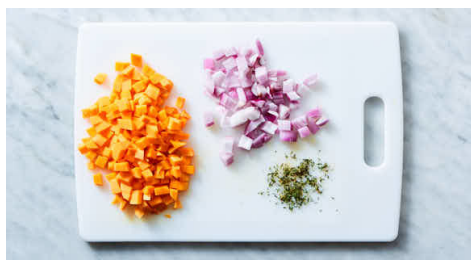
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 36g, Carbs 65g, Proteins 23g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds. Cut **butternut squash** into ¼-inch cubes. Halve, peel, and cut **all of the onion** into ½-inch pieces. Pick **1½ teaspoons thyme leaves** from stems. Discard stems and finely chop leaves.



2. Roast squash & shallots

On a rimmed baking sheet, toss **onions, butternut squash**, and **chopped thyme** with **1½ tablespoons oil**; season with **salt** and **pepper**. Roast on upper oven rack until vegetables are tender and lightly golden, 20-25 minutes. Keep oven on.



3. Prep cheese & pitas

Coarsely grate **mozzarella** on the large holes of a box grater. Place **pitas** on a second rimmed baking sheet and lightly brush both sides with **oil**.



4. Toast pitas

Toast **pitas** on lower oven rack until crisp all over, flipping once, 8-10 minutes.



5. Prep salad

Meanwhile, cut **romaine** crosswise into 1-inch pieces, discarding stem end. Quarter **tomato**, then cut into ¼-inch pieces. In a medium bowl, whisk to combine **3 tablespoons of the basil pesto** (save rest for own use) and **1½ tablespoons vinegar**; season to taste with **salt** and **pepper**. Add romaine and tomatoes to bowl with vinaigrette and toss to combine.



6. Finish flatbreads & serve

Top **toasted pitas** with **mozzarella, butternut squash**, and **onions**. Bake on upper oven rack until cheese is melted, 1-2 minutes. Serve **cheesy veggie flatbreads** with **salad** alongside. Enjoy!