



# Butternut Squash and Fig Mini Flatbreads

WITH SMOKED GOUDA

Express



### Prep & Cook Time

15 MIN

### Cook Within

4 DAYS

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Microwave-Safe Bowl, Large Non-Stick Pan

### Ingredients

- 1/2 tsp. Garlic Salt
- 8 oz. Cubed Butternut Squash
- 1 oz. Shredded Mozzarella
- 2 Smoked Gouda Slices
- 4 Mini Naan Flatbreads
- 1/2 oz. Baby Arugula
- 2 oz. Sliced Red Onion
- 2 Tbsp. Fig Spread

### Customize It Options

- 10 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Diced Chicken Thighs
- 10 oz. Steak Strips
- 12 oz. Impossible Burger

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/26967](http://www.homechef.com/26967)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Prepare a baking sheet with foil and cooking spray

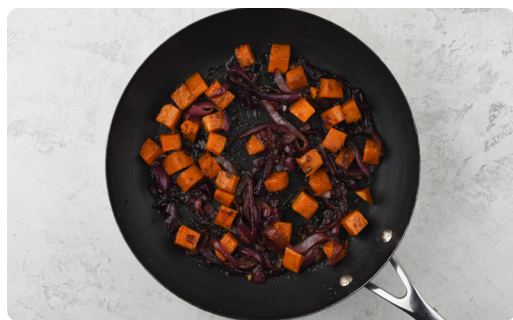


### 1. Prepare the Ingredients

- Place **butternut squash** in a microwave-safe bowl. Top with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Microwave uncovered until tender, 5-8 minutes.
- Tear **Gouda** into small pieces.
- While butternut squash cooks, continue recipe.

### Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. olive oil. If using **diced chicken breasts** or **diced chicken thighs**, pat dry and stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. - If using **Impossible burger**, break up until burger reaches a minimum internal temperature of 160 degrees, 4-6 minutes. If using **steak strips**, pat dry, coarsely chop, then separate pieces. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to flatbreads as desired.



### 2. Make the Topping

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **onions** to hot pan and stir often until tender, 4-6 minutes.
- Add **butternut squash** and **garlic salt** and stir until thoroughly combined, 1-2 minutes.
- Remove from burner. Stir in 1 Tbsp. **water** and **fig spread** until coated.
- While topping cooks, continue recipe.



### 3. Toast the Flatbreads

- Place **flatbreads** on prepared baking sheet, flat-side up.
- Place baking sheet under hot broiler. Broil until beginning to brown around edges, 1-2 minutes.
- *Don't text and broil! Keep an eye on broiler as flatbreads may burn easily.*
- Carefully flip baked flatbreads. Top evenly with **Gouda pieces** and **mozzarella**.
- Broil again under hot broiler until cheese is melted, 1-2 minutes.
- Carefully remove from broiler.



### 4. Finish the Dish

- Plate dish as pictured on front of card, evenly topping **flatbreads** with **topping** and garnishing with **arugula**. Bon appétit!