



NUTRITION per serving 72g carbohydrates 39g fat 30g protein 1541mg sodium | vegetarian, soy-free, shellfish-free, nut-free



Calories
783



Prep & Cook Time
30-40 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Mild

IN YOUR BOX

10 oz. Cremini Mushrooms
1 Shallot
2 Garlic Cloves
1 cup Ricotta Cheese
1 oz. Grated Parmesan Cheese
½ fl. oz. Truffle Oil
2 Naan Flatbreads
1 oz. Baby Arugula

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
Baking Sheet
2 Mixing Bowls
Large Non-Stick Pan

www.homechef.com/3758



Truffled Cremini Mushroom Flatbread

with arugula, ricotta, and Parmesan

BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **400 degrees**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- ❑ **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- ❑ **Heads Up! Shaved Parmesan** is used twice. Half is added to **ricotta mixture** and remaining garnishes dish.
- ❑ **Heads Up! Truffle oil** is used twice. Half is added to **mushrooms** and remaining dresses **arugula**.
- ❑ **Truffle oil** has a distinctly aromatic effect. Start by adding half the provided amount, taste, and add more if desired.

FROM THE CHEF

Par-baking the flatbreads directly on the oven rack for a few minutes allows both sides of the flatbread to become crisp before adding the cheese and mushrooms.

Did you know...

Truffles are highly-prized fungi (like mushrooms) that grow around root systems of certain tree species. They have long eluded cultivation and truffle hunters use trained pigs or dogs to sniff them out.



Prepare the Ingredients

Cut **mushrooms** into ¼” slices. Peel and mince **shallot**. Mince **garlic**. Combine **ricotta cheese**, **half the Parmesan** (reserve remaining for garnish), ¼ tsp. **salt**, ¼ tsp. **pepper**, and 2 tsp. **olive oil** in a small mixing bowl.



Bake the Flatbreads

Place **flatbreads** on prepared baking sheet and top with **ricotta mixture** and **mushrooms**. Bake until edges are browned and crispy, 5-8 minutes. Let cool 2-3 minutes before cutting into wedges.



Cook the Mushrooms

Heat a large non-stick pan over medium-high heat. Add 1 Tbsp. **olive oil**, **mushrooms**, and ¼ tsp. **salt** to hot pan and cook, stirring occasionally, until mushrooms begin to lose moisture and brown, 5-7 minutes. Add **shallots** and **garlic** and cook, stirring occasionally, until shallots turn golden brown, 3-4 minutes. Remove from burner and stir in **half the truffle oil** (reserve remaining to dress arugula). Taste, and season with **salt and pepper** if desired.



Dress the Arugula

Combine **arugula** and remaining **truffle oil** (to taste) in a medium mixing bowl.



Par-Bake the Flatbreads

Lightly coat both sides of **flatbreads** with **cooking spray** and place directly on oven rack until beginning to crisp, 3-4 minutes.



Plate the Dish

Top **flatbread** with **arugula** and remaining **Parmesan** and serve immediately.