



# **BBQ Mushroom Flatbread**

with ranch drizzle and cilantro

# (i) You will need

Olive Oil, Salt, Pepper Baking Sheet, Medium Non-Stick Pan

# Pefore you cook

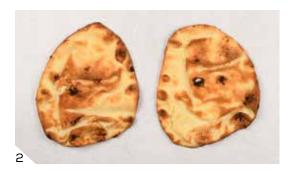
Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Preheat oven to 400 degrees
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil
- ☐ Ingredient(s) used more than once: shallot, BBQ sauce



## Prepare the Ingredients

- Cut mushrooms into 1/4" slices.
- Peel and halve **shallot**. Slice thinly.
- Stem cilantro.



#### Par-bake the Flatbreads

- Place flatbreads directly on oven rack in hot oven and toast until lightly browned, 6-8 minutes.
- While flatbreads bake, cook mushrooms.



### Cook the Mushroom Mixture

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add mushrooms, shallot (reserve a pinch for garnish), and a pinch of salt and pepper to hot pan. Stir occasionally until mushrooms are browned and softened, 5-7 minutes.
- Remove from burner.



#### Assemble and Bake the Flatbreads

- Place toasted flatbreads on a clean work surface and spread on half the BBQ sauce (reserve remaining for garnish). Divide cheese evenly on flatbreads, leaving ¼" border. Top with mushroom mixture.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until flatbread is golden brown and cheese is melted, 5-7 minutes.



#### Finish the Dish

 Plate dish as pictured on front of card, garnishing flatbreads with remaining BBQ sauce, ranch dressing, cilantro, and remaining shallot (to taste). Bon appétit!