



#### In your box

- 1 Tbsp. Basil Pesto
  - ¼ tsp. Red Pepper Flakes
  - 2 oz. Shredded Mozzarella
  - 1 Roma Tomato
  - 4 Mini Naan Flatbreads
  - 4 fl. oz. Marinara Sauce
- Customize It Options**
- 10 oz. Steak Strips
  - 10 oz. Antibiotic-Free Ground Beef
  - 12 oz. Ground Pork

\*Contains: milk, eggs, wheat

#### You will need

- Olive Oil, Salt, Cooking Spray
- Large Non-Stick Pan, Baking Sheet



Ready in 15

## Caprese Steak Strip Mini Flatbreads with mozzarella

NUTRITION per serving—Calories: 739, Carbohydrates: 59g, Fat: 34g, Protein: 43g, Sodium: 1528mg.

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

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

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

## 👑 Before you cook

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

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

### Customize It Instructions

- If using **ground beef**, follow same instructions as steak strips, cooking with ¼ tsp. **salt** and breaking up meat until no pink remains and ground beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **ground pork**, follow same instructions as steak strips, cooking with ¼ tsp. **salt** and breaking up meat until no pink remains and ground pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.

#### Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Cook the Steak Strips

- Core **tomato** and cut into ½” dice.
- Separate **steak strips** into a single layer and pat dry.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add steak strips, tomato, and a pinch of **salt** to hot pan. Stir occasionally until tomato softens and steak is browned and reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **marinara sauce** and **red pepper flakes** (to taste). Stir occasionally until sauce is warmed through and coats steak, 1-2 minutes.
- Remove from burner.



2

### Par-Bake the Flatbreads

- Place **flatbreads** on prepared baking sheet, flat-side up. Broil under hot broiler until beginning to brown around edges, 1-2 minutes.
- Keep an eye on oven as flatbreads may burn easily under broiler.



3

### Assemble and Bake Flatbreads

- Carefully flip **flatbreads**. Top evenly with **marinara-steak mixture**, then **cheese**.
- Broil again until cheese is melted, 1-2 minutes.



4

### Finish the Dish

- Plate dish as pictured on front of card, topping flatbreads with **basil pesto**. Bon appétit!