



In your box

- 1 oz. Shaved Parmesan
- ¼ tsp. Red Pepper Flakes
- 1 Shallot
- 3 oz. Fresh Ciliegine Mozzarella
- 4 oz. Grape Tomatoes
- 2 Naan Flatbreads
- 2 oz. Marinara Sauce
- ½ oz. Balsamic Vinegar
- 2 oz. Baby Arugula

Customize It Options

- 4 Beyond Sausage Links
- 8 oz. Italian Pork Sausage Links
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Ground Pork

*Contains: milk, eggs, wheat

You will need

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



Neapolitan Pizza Margherita

with arugula salad

NUTRITION per serving—Calories: 679, Carbohydrates: 73g, Fat: 31g, Protein: 26g, Sodium: 1595mg.
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

25-35 min.

Cook Within

7 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!

- Preheat oven to **400 degrees**
- If using any fresh produce, thoroughly rinse and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **Parmesan, red pepper flakes**

Customize It Instructions

- Meatlovers! Cook proteins in a large non-stick pan over medium heat. If using **diced chicken**, pat dry, season all over with ¼ tsp. **salt** and ¼ tsp. **pepper**. Cook, with 2 tsp. **olive oil**. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **ground pork**, cook, breaking up until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes. If using **Italian sausage**, remove sausage from casing, breaking up sausage, cook until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes. If using **Beyond Sausage**, crumble into bite-sized pieces. Add sausage to hot pan, cook until warmed through, 7-9 minutes. Add proteins to flatbread as desired.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Peel and halve **shallot**. Slice into thin strips.
- Halve **mozzarella balls**.
- Halve **tomatoes**.



2

Par-Bake the Flatbreads

- Place **flatbreads** directly on rack in hot oven and bake until slightly crisp, 6-8 minutes.
- Carefully remove flatbreads from oven and place on prepared baking sheet.
- While flatbreads par-bake, cook shallot.



3

Cook the Shallot

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **shallot** to hot pan and stir occasionally until soft and aromatic, 2-3 minutes.
- Remove from burner.



4

Assemble and Bake the Pizzas

- Spread **marinara** on **flatbreads**. Top with **mozzarella**, half the **Parmesan** (reserving remaining for garnish), **tomatoes**, **shallot**, a pinch of **salt**, and a pinch of **red pepper flakes** (to taste, reserve remaining for garnish).
- Bake in hot oven until crust is lightly browned and cheese is bubbly and melted, 5-7 minutes.
- Rest baked pizzas, 2 minutes.
- While pizzas rest, make salad.



5

Make Salad and Finish Dish

- Thoroughly combine **balsamic vinegar**, 1 Tbsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl. Add **arugula** and gently combine.
- Plate dish as pictured on front of card, garnishing **pizzas** with remaining **Parmesan** and **red pepper flakes** (to taste) and topping with salad. Bon appétit!