



In your box

½ oz. Baby Arugula
2 oz. Sliced Red Onion
2 Tbsp. Fig Preserves
4 Mini Naan Flatbreads
3 oz. Prosciutto
4 oz. Shredded Mozzarella
*Contains: milk, eggs, wheat

You will need

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



Ready in 15

Prosciutto and Fig Mini Flatbreads

with mozzarella

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

NUTRITION per serving—Calories: 660, Carbohydrates: 69g, Fat: 27g, Protein: 22g, Sodium: 1774mg.

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.

👑 Before you cook

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

- Preheat the broiler
- If using any fresh produce, thoroughly rinse and pat dry
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **prosciutto** until ready to use



1

Crisp the Prosciutto

- Remove **prosciutto** from refrigerator and coarsely chop.
- Place a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil**, **onion**, and prosciutto to hot pan. Stir often, separating prosciutto, until crisped and onions are tender, 4-6 minutes.
- Remove from burner.



2

Glaze the Prosciutto and Onions

- Transfer **prosciutto-onion mixture** to a mixing bowl. Add 1 Tbsp. **water** and **fig preserves** and stir until mixture is completely glazed. Set aside.



3

Bake 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.
- *Keep an eye on broiler as flatbreads may burn easily.*
- Carefully flip baked flatbreads. Top evenly with **cheese**. Broil again until cheese is melted, 1-2 minutes.



4

Finish the Dish

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