



In your box

- 1 Yellow Onion
- ½ oz. Baby Arugula
- 2 oz. Tuscan Tomato Sauce
- 2 Naan Flatbreads
- 4 oz. Grape Tomatoes
- 1 oz. Balsamic Vinegar
- 2 oz. Shredded Mozzarella
- 1 oz. Shredded Asiago Cheese
- 1 oz. Shredded Parmesan Cheese

Customize It Options

- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. Impossible Burger
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips

*Contains: milk, eggs, wheat

You will need

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

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Tuscan Tomato Flatbread

with caramelized onion and arugula

NUTRITION per serving—Calories: 757, Carbohydrates: 86g, Sugar: 20g, Fiber: 6g, Protein: 30g, Sodium: 1640mg, Fat: 34g, Saturated Fat: 13g
 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

20-30 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil

Customize It Instructions

- Meat lovers! Cook proteins in a large non-stick pan over medium-high heat with 1 tsp. **olive oil**. If using **steak strips or flank steak**, separate into a single layer, pat dry, and season all over with ¼ tsp. **salt** and a pinch of **pepper**. Stir occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. If using **Impossible Burger**, breaking into smaller pieces until heated through, 3-5 minutes. If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Add to flatbreads as desired.



1. Caramelize the Onion

- Halve and peel **onion**. Slice halves into thin strips.
- Place a medium non-stick pan over medium heat and add 1 Tbsp. **olive oil**. Add onion and a pinch of **salt** to hot pan and stir occasionally until browned, 10-13 minutes.
- *If pan becomes dry, add water 1 Tbsp. at a time as needed.*
- Stir in **balsamic vinegar** until completely combined. Remove from burner.
- While onions caramelize, par-bake flatbreads.



2. Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.
- While flatbreads par-bake, prepare tomatoes and make sauce.



3. Prepare Tomatoes and Make Sauce

- Halve **tomatoes**.
- Combine **Tuscan tomato sauce** and 3 Tbsp. **water** in a mixing bowl. Set aside.



4. Assemble and Bake the Flatbreads

- Place **flatbreads** on a clean work surface. Spread on **sauce** and top evenly with **caramelized onion**, half the **Parmesan**, half the **mozzarella**, half the **Asiago**, then **tomatoes**. Top tomatoes with remaining Parmesan, mozzarella, and Asiago.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to collect any drips. Bake until cheese is melted, 3-4 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **flatbreads** with **arugula** and drizzling with 1 tsp. **olive oil**. Bon appétit!