



In your box

- 1 Red Onion
- 2 Naan Flatbreads
- 1 ½ oz. BBQ Sauce
- 2 oz. Shredded Cheddar Cheese
- ½ oz. Baby Arugula
- 1 ½ oz. Buttermilk Ranch Dressing

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Pepper
- Baking Sheet, Medium Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Wood-Fired BBQ Chicken Pizza

with caramelized onions and ranch drizzle

NUTRITION per serving—Calories: 886, Carbohydrates: 83g, Sugar: 20g, Fiber: 4g, Protein: 57g, Sodium: 1976mg, Fat: 36g, Saturated Fat: 11g
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

35-45 min.

Cook Within

5 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

- If using **shrimp**, pat dry. Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. Cook until opaque and shrimp reach minimum internal temperature, 2-3 minutes per side. Then follow same instructions as chicken.
- If using **steak strips**, separate into a single layer and pat dry. Place a large non-stick pan over medium-high heat and add 1 tsp. olive oil. Stir occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Then follow same instructions as chicken.



1. Prepare the Ingredients

- Peel and halve **onion**. Slice halves into thin strips.
- Pat **chicken breasts** dry.



2. Roast the Chicken

- Place **chicken breasts** on prepared baking sheet and roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- Transfer roasted chicken to a clean cutting board and rest, 5 minutes.
- Once rested, slice into ½"-thick strips.
- Replace foil on baking sheet.
- While chicken roasts, caramelize onion.



3. Caramelize the Onion

- Place a medium pan over medium heat and add 1 tsp. **olive oil**.
- Add **onion** to hot pan and stir occasionally until browned, 10-13 minutes.
- If pan becomes dry, add water, 1 Tbsp. at a time.
- Remove from burner.



4. Assemble and Bake the Pizzas

- Place **flatbreads** on newly-foiled baking sheet. Slather flatbreads with **BBQ sauce**. Top with **chicken slices**, **caramelized onion**, **cheese**, and a pinch of **pepper**.
- Bake in hot oven until flatbreads are crisp and cheese melts, 12-14 minutes.
- For an even crispier pizza crust, cook assembled pizzas directly on upper oven rack, with baking sheet on the lower rack to catch any drips.



5. Finish the Pizzas

- Let **pizzas** cool 2 minutes.
- Plate dish as pictured on front of card, topping pizzas with **arugula** and a drizzle of **dressing**. Bon appétit!