



In your box

- 2 Garlic Cloves
- 1 oz. Grated Parmesan Cheese
- 🔪 ¼ tsp. Red Pepper Flakes
- 1 Zucchini
- 1 Rosemary Sprig
- 4 oz. Grape Tomatoes
- 2 Naan Flatbreads
- ¼ oz. Pine Nuts
- 1 oz. White Cooking Wine
- 4 oz. Light Cream

Customize It Options

- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat, tree nuts (pine nuts)

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Pizza Bianca

with zucchini ribbons and rosemary

NUTRITION per serving—Calories: 630, Carbohydrates: 73g, Sugar: 15g, Fiber: 4g, Protein: 20g, Sodium: 1630mg, Fat: 30g, Saturated Fat: 12g
 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

30-40 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

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
- Ingredient(s) used more than once: **garlic, Parmesan, red pepper flakes**

Customize It Instructions

- Meatlovers! Cook proteins in a large non-stick pan over medium heat with 1 tsp. **olive oil**. If using **diced chicken**, pat dry and season with a pinch of **salt** and **pepper**. Stir occasionally until chicken reaches a minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and season with a pinch of salt and pepper. Cook until opaque and shrimp reach minimum internal temperature, 2-3 minutes per side. If using **steak strips**, separate into a single layer, pat dry, and season with a pinch of salt and pepper. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. If using **Impossible Burger**, break up burger until heated through, 7-9 minutes. Add to pizza as desired.



1. Prepare the Ingredients

- Using a peeler, shave **zucchini** into long, thin ribbons. When you've peeled to seeds, turn zucchini a quarter turn, and peel again. Continue peeling and turning until only seeds remain.
- Combine zucchini ribbons and a pinch of **salt** in a mixing bowl. Set aside at least 10 minutes.
- While zucchini sits, stem and mince **rosemary**.
- Slice **tomatoes** into thin rounds.
- Mince **garlic**.



2. Par-Bake Flatbreads and Toast Pine Nuts

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.
- While flatbreads par-bake, heat a small non-stick pan over medium heat. Add **pine nuts** to dry, hot pan. Stir often until aromatic and lightly toasted, 1-3 minutes.
- Once toasted, immediately transfer pine nuts to a plate. Wipe pan clean and reserve.



3. Make the Sauce

- Return pan used to toast pine nuts to medium heat. Add 1 tsp. **olive oil** and half the **garlic** (reserve remaining for tomatoes) to hot pan. Stir constantly until aromatic, 30-60 seconds.
- Add **wine** and cook until liquid is reduced by half, 1-2 minutes.
- Stir in **cream**, **rosemary**, half the **red pepper flakes** (use less if spice-averse), and half the **Parmesan** (reserve remaining of both for topping pizza). Bring to a boil. Once boiling, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner and season with a pinch of **salt**.



4. Bake the Pizzas

- Remove **zucchini ribbons** from bowl and pat dry. Reserve ribbon bowl; no need to wipe clean.
- Place par-baked **flatbreads** on a clean work surface. Top both evenly with **sauce**, then zucchini ribbons, remaining **Parmesan**, and remaining **red pepper flakes** (to taste).
- Place pizzas directly on oven rack, with prepared baking sheet on rack below to catch any drips. *If you prefer a chewier crust, cook pizzas on baking sheet.* Bake until crust is browned and cheese melts, 5-7 minutes.
- Rest baked pizzas at least 3 minutes.
- While pizzas bake, marinate tomatoes.



5. Finish the Dish

- In mixing bowl used for zucchini ribbons, combine **tomatoes**, remaining **garlic** (to taste), and a pinch of **salt** and **pepper**.
- Plate dish as pictured on front of card, topping with marinated tomatoes (discarding excess tomato liquid) and **pine nuts**. Bon appétit!