



In your box

- ½ oz. Crumbled Bacon
- 2 oz. Shredded Mozzarella
- 7.8 oz. Bistro Pizza Dough
- ¼ tsp. Red Pepper Flakes
- 4 oz. Grape Tomatoes
- 1 Shallot
- ½ oz. Baby Arugula

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

You will need

- Olive Oil, Pepper
- Medium Non-Stick Pan, Baking Sheet

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Chicken and Bacon Pizza

with grape tomatoes and arugula

NUTRITION per serving—Calories: 687, Carbohydrates: 60g, Sugar: 8g, Fiber: 4g, Protein: 56g, Sodium: 1881mg, Fat: 23g, Saturated Fat: 10g
 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

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes.
- Prepare a baking sheet with foil



1. Prepare the Ingredients

- Quarter **tomatoes**.
- Peel and halve **shallot**. Slice thinly.
- Pat **diced chicken** dry.



2. Cook the Chicken

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **diced chicken, shallot, bacon**, and a pinch of **pepper** to hot pan. Stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner.

Customize It Instructions

- If using **whole chicken breasts**, on a separate cutting board, cut into 1" dice. Follow same instructions.
- If using **shrimp**, follow same instructions as chicken in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



3. Assemble the Pizza

- Unroll **dough** and place on baking sheet, parchment paper side down. *Parchment paper is oven-safe; you may also use foil sprayed with cooking spray if desired.* Top evenly with **chicken, tomatoes, and cheese**.



4. Bake the Pizza

- Bake **pizza** in hot oven until crust is golden brown, 15-18 minutes, rotating baking sheet 180 degrees halfway through cooking.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **pizza** with **arugula** and **red pepper flakes** (to taste). Bon appétit!