



In your box

- 2 Naan Flatbreads
- 1 Yellow Onion
- 1 Bosc Pear
- ½ oz. Baby Arugula
- 1 oz. Smoked Almonds
- 1 oz. Blue Cheese Crumbles
- 4 oz. Shredded Mozzarella
- 1 fl. oz. Balsamic Fig Glaze

Customize It Options

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

*Contains: milk, eggs, wheat, soy, tree nuts (almonds)

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Pear and Blue Cheese Pizza

with smoked almonds

NUTRITION per serving—Calories: 880, Carbohydrates: 99g, Sugar: 29g, Fiber: 8g, Protein: 31g, Sodium: 1734mg, Fat: 41g, Saturated Fat: 15g
 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

25-35 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

- Meatlovers! If adding protein, pat dry, season with a pinch of **salt** and **pepper**, and cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **diced chicken breasts**, stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **steak strips** or **flank steak**, separate into a single layer and pat dry. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Add to pizza as desired.

1. Caramelize the Onion

- Halve and peel **onion**. Slice halves into thin strips.
- Place a large non-stick pan over medium-low heat. Add 1 Tbsp. **olive oil**, onion, and a pinch of **pepper** to hot pan. Stir occasionally until onion is lightly caramelized, 15-20 minutes.
- While onion caramelizes, prepare ingredients.

2. Prepare the Ingredients

- Coarsely chop **almonds**.
- Quarter **pear** and core. Cut quarters into thin slices lengthwise.



3. Par-Bake the Flatbreads

- Place **flatbreads** directly on rack in hot oven and toast, 5 minutes.

4. Bake the Pizzas

- Place par-baked **flatbreads** on a clean work surface. Divide **mozzarella** evenly on flatbreads, leaving $\frac{1}{4}$ " border. Shingle **pear slices** on mozzarella. Drizzle each pizza with 1 tsp. **olive oil**.
- Place pizzas directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until pizzas are golden brown and pears are tender, but still slightly crisp, 10-12 minutes.

5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **pizzas** with **almonds**, **blue cheese**, **arugula**, and **caramelized onions** (to taste). Drizzle with **balsamic fig glaze**. Bon appétit!