



Lemon Pesto Shrimp Flatbreads

WITH ASIAGO CREAM SAUCE

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

3 DAYS

You Will Need

Olive Oil
2 Mixing Bowls, Microwave-Safe Bowl, Large Non-Stick Pan

Ingredients

½ oz. Baby Arugula
1 oz. Shredded Asiago Cheese
3 oz. Light Cream Cheese
1 Roma Tomato
1 Lemon
4 Mini Naan Flatbreads
1 Tbsp. Basil Pesto
Customize It Options
8 oz. Shrimp
12 oz. Boneless Skinless Chicken Breasts
16 oz. Double Portion Shrimp

Difficulty Level

EASY

Spice Level

NOT SPICY

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.

View nutritional information at www.homechef.com/20081

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **lemon juice**



Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches, if necessary.
- If using **chicken breasts**, pat dry, and on a clean cutting board, cut into 1" dice. Follow same instructions as shrimp in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.

1. Prepare the Ingredients

- Core **tomato** and cut into 1/4" dice.
- Zest **lemon**, halve, and juice.
- Pat **shrimp** dry.



2. Toast the Flatbreads

- Place **flatbreads** directly on rack and toast in hot oven until lightly browned, 5-6 minutes.
- While flatbreads toast, continue recipe.



3. Cook the Shrimp

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **shrimp** to hot pan and cook until pink and shrimp reach a minimum internal temperature of 145 degrees, 2-3 minutes per side.
- Remove from burner. Transfer shrimp to a mixing bowl and gently toss with **pesto**, 1 tsp. **lemon zest**, and 1 Tbsp. **lemon juice** (reserve remaining for arugula) until coated.
- While shrimp cook, continue recipe.



4. Prepare Arugula and Make Sauce

- In another mixing bowl, combine **arugula**, 2 tsp. **olive oil**, and 1 tsp. remaining **lemon juice**.
- Combine **cream cheese**, 2 Tbsp. **water**, and **shredded cheese** in a microwave-safe bowl. Microwave until melted, 45-60 seconds.
- Carefully remove from microwave and stir to combine.



5. Finish the Dish

- Plate dish as pictured on front of card, spreading **sauce** evenly on **flatbreads** and topping with **shrimp mixture**, **tomatoes**, and **arugula**. Bon appétit!