



Neapolitan-Style Pizza Margherita

WITH ARUGULA SALAD

Classic



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

You Will Need

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

Ingredients

1 oz. Shaved Parmesan
¼ tsp. Red Pepper Flakes
1 Shallot
3 oz. Fresh Ciliegine Mozzarella
4 oz. Grape Tomatoes
2 Naan Flatbreads
4 oz. Marinara Sauce
.46 oz. Balsamic Vinegar
2 oz. Baby Arugula
Customize It Options
10 oz. Steak Strips
10 oz. Ground Beef
10 oz. Diced Boneless Skinless Chicken Breasts

Difficulty Level

INTERMEDIATE

Spice Level

MILD

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/20631

*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, 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
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **Parmesan, red pepper flakes**



1. Prepare the Ingredients

- Halve **mozzarella balls**.
- Halve **tomatoes**.
- Peel and halve **shallot**. Slice into thin strips.

Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **ground beef**, break up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes. If using **steak strips**, pat dry. Stir occasionally until steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to pizza as desired.



2. Par-bake the Flatbreads

- Place **flatbreads** directly on rack in hot oven and bake until slightly crisp, 6-8 minutes.
- Carefully remove from oven and place on prepared baking sheet.
- While flatbreads bake, cook shallot.



3. Cook the Shallot

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **shallot** to hot pan and stir occasionally until soft, 2-3 minutes.
- Remove from burner.



4. Assemble and Bake the Pizzas

- Evenly spread **marinara** on **flatbreads**. Top with **mozzarella**, half the **Parmesan** (reserving remaining for garnish), **tomatoes**, **shallot**, a pinch of **salt**, and a pinch of **red pepper flakes** (to taste, reserve remaining for garnish).
- Bake in hot oven until crust is lightly browned and cheese is bubbly and melted, 5-7 minutes.
- Remove from oven. Rest pizzas, 2 minutes.
- While pizzas rest, make salad.



5. Make Salad and Finish Dish

- Thoroughly combine **vinegar**, 1 Tbsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl. Add **arugula** and toss or gently stir to combine.
- Plate dish as pictured on front of card, garnishing **pizzas** with remaining **Parmesan** and remaining **red pepper flakes** (to taste) and topping with salad. Bon appétit!