



In your box

- 2 Garlic Cloves
- 4 oz. Grape Tomatoes
- 3 oz. Artichoke Hearts
- 1 Shallot
- 4 Pepperoncini
- 2 Naan Flatbreads
- 4 oz. Shredded Mozzarella
- 1 oz. Goat Cheese
- ½ oz. Baby Arugula



Artichoke and Tomato Flatbread

with goat cheese and pepperoncini

NUTRITION per serving—Calories: 683, Carbohydrates: 79g, Fat: 29g, Protein: 30g, Sodium: 1735mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ◻ ◻ ◻
Easy

Spice Level ● ◻ ◻ ◻
Mild

① You will need

Olive Oil, Salt, Pepper
Baking Sheet, Mixing Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil



1

Prepare the Ingredients

- Mince **garlic**.
- Halve **tomatoes**.
- Reserve any **artichoke liquid** (there may not be any). Rinse **artichokes**.
- Peel and halve **shallot**. Slice halves into thin strips.
- Slice **pepperoncini** into thin rounds.



2

Assemble the Flatbreads

- Place **flatbreads** on prepared baking sheet. Brush each with 1 tsp. **olive oil**.
- Add **garlic, tomatoes, artichokes,** and **shallot** (to taste) to flatbreads. Top with **mozzarella** and **goat cheese** (breaking up with your hands if needed).



3

Bake the Flatbreads

- Bake **flatbreads** in hot oven until **cheese** is melted and flatbreads are browned, 12-14 minutes.
- Let baked flatbreads cool, 5 minutes.
- While flatbreads cool, make salad.



4

Make the Salad

- Place **arugula** in a mixing bowl with **pepperoncini**. Add any **artichoke liquid**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Toss to combine.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **flatbreads** with **salad**. Bon appétit!