



**NUTRITION** per serving 73g carbohydrates 57g fat 45g protein 1709mg sodium | vegetarian



Calories  
977



Prep & Cook Time  
25-35 min.



Cook Within  
7 days



Difficulty  
Easy



Spice Level  
Not Spicy



HOME CHEF

**CUSTOMER FAVORITE**  
**Grilled Pesto Flatbreads**  
with balsamic-feta tomato salad

#### IN YOUR BOX

- 4 Basil Sprigs
- 2 Roma Tomatoes
- 1 Persian Cucumber
- 1 Garlic Clove
- 1 Red Onion
- 2 oz. Basil Pesto
- 2 Naan Flatbreads
- 6 oz. Sliced Fresh Mozzarella
- 1 ¼ Tbsp. Balsamic Vinegar
- 1 ½ oz. Feta Cheese

#### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Grill Pan or Outdoor Grill
- Mixing Bowl

[www.homechef.com/2447](http://www.homechef.com/2447)



## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

## WHILE YOU COOK

- **Heads up!** Red onion is both diced and julienned. Use diced red onion in tomato salad and julienned on flatbreads.
- **Heads up!** Basil is both cut and kept whole. Use thin strips of basil for tomato salad and whole leaves to garnish flatbreads.
- Don't have a grill or grill pan? Bake flatbreads for 15 minutes in a 400 degree oven on a foil-lined baking sheet.

## FROM THE CHEF

Be careful when cooking flatbreads on a grill. Grills can vary in power, so peek under the flatbreads during cooking to make sure they aren't burning on the bottom. Close lid immediately after peeking so cheese continues to melt.

### Did you know...

The word "pesto" derives from Genoese word *pestâ* (Italian: *pestare*) or Italian for "to crush". It references the way it's prepared (traditionally in a mortar and pestle, a nifty tool you may have at home).



## Prepare the Ingredients

Stem **basil** and reserve half the leaves for garnish. Stack remaining leaves, roll into a long cylinder, and slice across length to create very thin strips (chiffonade). Cut **tomatoes** into ¼" dice. Trim **cucumber**, peel, and cut into a fine dice. Mince **garlic**. Peel and halve **onion**. Slice half the onion into thin strips (julienne) and finely dice other half.



## Assemble the Flatbreads

Preheat outdoor grill or grill pan to medium heat. Lightly spray grill or grill pan with **cooking spray**. Spread **basil pesto** on **flatbreads**. Arrange **mozzarella** rounds evenly on flatbreads. Top with julienned **red onion**.



## Grill the Flatbreads

Place **flatbreads** on grill and cover with lid to melt cheese. (If using a grill pan, cover pan with foil.) Cook 8-10 minutes, or until flatbread is crisped and cheese is melted and slightly browned. Remove from grill and allow to cool before serving.



## Make the Tomato Salad

While flatbreads grill, start salad. In a mixing bowl, combine **garlic**, **tomatoes**, **cucumber**, and diced **red onion** with 1 tsp. **olive oil** and **balsamic vinegar**. Toss and refrigerate. Right before serving, add **feta cheese** and **basil chiffonade** (reserving whole leaves for pizza garnish). Season with a pinch of **salt and pepper**.



## Plate the Dish

Halve or quarter **flatbreads** and arrange on a plate. Garnish with fresh **whole basil leaves**. Add a serving of **cucumber-tomato salad** next to flatbread. Garnish with **black pepper**.