



# Basil Ricotta and Vegetable Flatbread

WITH CORN AND ARUGULA

Meal Kit



**Prep & Cook Time**  
20-30 MIN

**Cook Within**  
7 DAYS

**You Will Need**  
Olive Oil, Salt, Pepper  
Medium Non-Stick Pan,  
Mixing Bowl

- Ingredients**
- 2 oz. Basil Pesto
  - 1/2 oz. Shredded Parmesan Cheese
  - 1/4 tsp. Red Pepper Flakes
  - 4 oz. Part-Skim Ricotta Cheese
  - 4 oz. Grape Tomatoes
  - 1/2 oz. Baby Arugula
  - 2 Garlic Cloves
  - 2 Naan Flatbreads
  - 3 oz. Corn Kernels
  - 1 Yellow Onion

**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/26079](http://www.homechef.com/26079)

\*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 **400 degrees**. Let preheat, at least 10 minutes



### 1. Toast the Flatbreads

- Place **flatbreads** directly on oven rack in hot oven and toast until golden brown and crispy, 12-14 minutes.
- While flatbreads bake, continue recipe.



### 2. Prepare the Ingredients

- Halve **tomatoes**.
- Peel and halve **onion**. Cut halves into 1/4" dice.
- Mince **garlic**.
- Combine **ricotta**, **pesto**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



### 3. Start the Vegetables

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **onion** to hot pan and stir occasionally until starting to soften, 2-4 minutes.
- Stir in **corn** and **garlic**. Then stir occasionally until corn is lightly browned, 2-3 minutes.



### 4. Finish the Vegetables

- Stir **tomatoes**, 1/4 tsp. **salt**, and a pinch of **pepper** into hot pan until combined.
- Remove from burner. Stir in **red pepper flakes** (to taste).



### 5. Finish the Dish

- Plate dish as pictured on front of card, spreading **pesto-ricotta mixture** on **flatbreads**, and topping with **vegetables**, **arugula**, and **Parmesan**. Bon appétit!