



In your box

1 Red Onion
 ½ oz. Balsamic Vinegar
 ¾ oz. Pitted Kalamata Olives
 4 oz. Grape Tomatoes
 1 tsp. Dried Oregano
 2 Naan Flatbreads
 4 oz. Shredded Mozzarella
 3 oz. Roasted Red Peppers
 1 oz. Feta Cheese
 ½ oz. Baby Arugula

Customize It Options

12 oz. Antibiotic-Free Boneless
 Skinless Chicken Breasts
 12 oz. Diced Boneless Skinless
 Chicken Breasts
 10 oz. Ground Beef



Greek Flatbread

with roasted red peppers and Kalamata olives

NUTRITION per serving—Calories: 750, Carbohydrates: 80g, Fat: 36g, Protein: 28g, Sodium: 1783mg.
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
 *Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time
 30-40 min.

Cook Within
 7 days

Difficulty Level ● ● ●
 Easy

Spice Level ● ● ●
 Not Spicy

① You will need

Olive Oil, Pepper

Baking Sheet, Medium Pan, 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
- ☐ Ingredient(s) used more than once: **balsamic vinegar, oregano, marinated tomatoes**



1

Caramelize the Onion

- Peel and halve **onion**. Slice onion into thin strips.
- Heat 2 tsp. **olive oil** in a medium pan over medium-high heat. Add onion to hot pan and stir occasionally until softened and just beginning to caramelize, 6-8 minutes.
- Stir in half the **balsamic vinegar** (reserve remaining for arugula) and a pinch of **pepper** and cook until mostly evaporated, 30 seconds.
- Remove from burner.
- While onions caramelize, prepare ingredients.



2

Prepare the Ingredients

- Halve **olives**.
- Halve **tomatoes**.
- In a mixing bowl, combine tomatoes, half the **oregano** (reserve remaining for garnish), 2 tsp. **olive oil**, and a pinch of **pepper**. Set aside.



3

Assemble the Flatbreads

- Place **flatbreads** on prepared baking sheet.
- Divide half the **mozzarella** (reserve remaining for topping), **caramelized onion** (to taste), and half the **marinated tomatoes** (reserve remaining for arugula) between flatbreads.
- Top each with **roasted red peppers, olives, and feta**. Sprinkle with remaining mozzarella.



4

Bake the Flatbreads

- Bake in hot oven until **flatbread** edges are brown and crisp, 12-14 minutes.
- Rest flatbreads, 5 minutes.
- While flatbreads rest, dress salad.
- *If using protein, prepare while flatbreads bake. If using whole chicken breasts, pat dry and cut into 1" pieces on a separate cutting board. Proceed with diced chicken. If using diced chicken, season all over with ¼ tsp. salt and a pinch of pepper. Stir occasionally with 2 tsp. olive oil in a medium non-stick pan over medium-high heat until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using ground beef, cook in a medium non-stick skillet over medium-high heat with 1 tsp. olive oil. Break into small pieces with a spoon until no pink remains, 4-6 minutes. Season with ¼ tsp. salt and a pinch of pepper.*



5

Dress Salad and Finish Dish

- Add **arugula**, remaining **balsamic vinegar**, 1 tsp. **olive oil**, and a pinch of **pepper** to mixing bowl with remaining **marinated tomatoes**. Toss gently to combine.
- *If using protein, add to flatbreads before salad.*
- Plate dish as pictured on front of card, topping **flatbreads** with **arugula salad** and garnishing with remaining **oregano**. Bon appétit!