



In your box

- 4 oz. Fontina Cheese Slices
- 1 Yellow Onion
- 3 Thyme Sprigs
- 4 oz. Grape Tomatoes
- 2 oz. Sherry Wine
- 4 fl. oz. Whole Milk
- 1 ½ tsp. Cornstarch
- 2 Naan Flatbreads
- ½ oz. Baby Arugula

Customize It Options

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

You will need

- Olive Oil, Salt, Pepper
- Baking Sheet, Medium Pan, Small Pot, Mixing Bowl



Fontina and Caramelized Onion Flatbread

with arugula and grape tomatoes

NUTRITION per serving—Calories: 740, Carbohydrates: 82g, Fat: 33g, Protein: 30g, Sodium: 1670mg.
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
35-45 min.

Cook Within
7 days

Difficulty Level
Intermediate

Spice Level
Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: fontina

Customize It Instructions

- Meat lovers! If using protein, cook in a medium-non-stick pan over medium-high heat. Add to flatbreads after baking.
- If using **chicken**, pat dry and cut into 1" pieces. Season all over with a pinch of salt and pepper. Stir occasionally with 2 tsp. olive oil until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, season with a pinch of salt and pepper and cook, breaking up meat, until no pink remains, 4-6 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Slice **fontina** into thin strips.
- Stem **thyme**.
- Halve **tomatoes**.



2

Caramelize the Onion

- Place a medium pan over high heat. Add 2 tsp. **olive oil** and **onion slices** to hot pan. Stir constantly, 3 minutes.
- Reduce heat to medium. Stir occasionally until onion slices are golden brown and tender, 6-9 minutes.
- Stir in **sherry wine** and ¼ tsp. **pepper**. Cook until liquid is completely evaporated, 2-3 minutes.
- Remove from burner.



3

Make the Cheese Sauce

- Combine **milk** and **cornstarch** in a small pot. Place pot over medium heat.
- Bring to a boil, stirring constantly, 1-2 minutes.
- Once boiling, immediately remove from burner and stir in half the **fontina** (reserve remaining for topping pizza), until melted. Season with a pinch of **pepper**.



4

Assemble and Bake Flatbreads

- Place **flatbreads** on a clean work surface. Spread evenly with **cheese sauce**, then **caramelized onion**. Top with remaining **fontina**.
- Place flatbreads directly on oven rack in hot oven, with prepared baking sheet on rack below to collect any drips. Bake until cheese bubbles, 12-14 minutes.
- Remove from oven and sprinkle flatbreads with **thyme**.



5

Finish the Dish

- Combine **arugula**, **tomatoes**, ½ tsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Plate dish as pictured on front of card, topping **flatbreads** with arugula and tomatoes. Bon appétit!