



In your box

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



Fontina and Caramelized Onion Flatbread

with arugula and grape tomatoes

NUTRITION per serving—Calories: 754, Carbohydrates: 83g, Fat: 33g, Protein: 30g, Sodium: 1827mg.
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 ● ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Baking Sheet, Medium Pan, Small Pot, 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: **fontina**



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** to hot pan. Stir constantly, 3 minutes.
- Reduce heat to medium and stir occasionally until onions are golden brown and tender, 6-9 minutes.
- Stir in **sherry wine**, a pinch of **salt**, and ¼ tsp. **pepper** and cook until completely reduced, 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 whisk in half the **fontina** (reserve remaining for topping pizza) until melted. Season with a pinch of **pepper**.



4

Assemble and Bake the Flatbreads

- Place **flatbreads** on a clean work surface. Spread **cheese sauce** evenly on both, then add **caramelized onion**. Top with remaining **fontina**.
- Place 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 with **thyme**.



5

Finish the Dish

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