



#### In your box

- 3 oz. Sliced Fontina Cheese
- 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

CONTAINS milk, eggs, wheat, soy



## Fontina and Caramelized Onion Flatbread with arugula and grape tomatoes

NUTRITION per serving—Calories: 737, Carbohydrates: 80g, Fat: 33g, Protein: 24g, Sodium: 1767mg.  
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**.



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### 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.



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### Make the Cheese Sauce

- Stir together **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**.



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### Assemble and Bake the Flatbreads

- Place **flatbreads** on a clean work surface. Spread **cheese sauce** on both, then add **caramelized onion**. Top with remaining **fontina**.
- Place directly on oven rack with prepared baking sheet on rack below to collect any drips. Bake in hot oven until cheese bubbles, 8-12 minutes.
- Remove from oven and sprinkle with **thyme**.



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### Finish the Dish

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