



In your box

- 1 Shallot
- ¼ oz. Cilantro
- 1 Roma Tomato
- 1 Lime
- 1 tsp. Mango Habanero Wings Seasoning
- 1 ½ oz. BBQ Sauce
- 4 Mini Naan Flatbreads
- 2 oz. Shredded Mozzarella

Customize It Options

- 8 oz. Shrimp
- 16 oz. Shrimp—Double Portion
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak



BBQ Shrimp Pizzas

with pico de gallo

NUTRITION per serving—Calories: 572, Carbohydrates: 71g, Fat: 17g, Protein: 30g, Sodium: 1976mg.
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
25-35 min.

Cook Within
3 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Mild

① You will need

Olive Oil, Pepper

Baking Sheet, 2 Mixing Bowls, Medium Non-Stick Pan

👑 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 **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **shallot, cilantro**



1

Prepare the Ingredients

- Halve and peel **shallot**. Slice half into thin strips and mince other half.
- Core **tomato** and cut into ¼" dice.
- Halve **lime**. Juice one half and cut other half into wedges.
- Mince **cilantro** (no need to stem).
- Pat **shrimp** dry. Place shrimp in a mixing bowl and coat with **seasoning blend** (use less if spice-averse).
- *If using **chicken breasts**, pat dry and, on a separate cutting board, slice into 1" pieces. Season same amount. If using **flank steak**, separate into a single layer. Season same amount.*



2

Assemble the Pizzas

- Place **flatbreads** on a clean work surface.
- Smear **BBQ sauce** on each flatbread. Add **sliced shallot** (to taste) and top with **cheese**.



3

Bake the Pizzas

- Place **pizzas** directly on oven rack in hot oven, with prepared baking sheet on rack below to catch any drips.
- Bake until crust is crispy and **cheese** is bubbly, 5-7 minutes.
- While pizzas bake, make pico de gallo.



4

Make the Pico de Gallo

- In another mixing bowl, combine **tomato, diced shallot** (to taste), 2 tsp. **lime juice, cilantro** (reserve a pinch for garnish), and ¼ tsp. **pepper**. Set aside for flavors to marry.
- *For next step, if using **16 oz. shrimp**, work in batches. If using **chicken**, use a **medium non-stick pan** over **medium-high heat** with 2 tsp. **olive oil**. Stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using **flank steak**, use same pan, heat, and olive oil, and stir occasionally until no pink remains, 4-6 minutes.*



5

Cook Shrimp and Finish Dish

- Place a medium non-stick pan over medium heat. Add 2 tsp. **olive oil** and **shrimp** to hot pan. Cook undisturbed until golden brown, 2-3 minutes.
- Flip, and cook until lightly browned and shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Transfer shrimp to a plate and set aside until cool enough to handle. Once cool, halve lengthwise.
- Plate dish as pictured on front of card, topping **pizzas** with **pico de gallo** and shrimp. Garnish with remaining **cilantro** and squeeze **lime wedges** over (to taste). Bon appétit!