



#### In your box

- 1 Shallot
- 4 oz. Grape Tomatoes
- 2 Boneless Skinless Chicken Breasts
- 2 Naan Flatbreads
- 4 oz. Shredded Mozzarella
- 2 Tbsp. Basil Pesto
- ½ oz. Baby Arugula

Customer Favorite

## Pesto Chicken Pizza

with mozzarella, grape tomatoes, and arugula

NUTRITION per serving—Calories: 889, Carbohydrates: 74g, Fat: 38g, Protein: 64g, Sodium: 1966mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**5 days**

Difficulty Level   
**Easy**

Spice Level   
**Not Spicy**



## 📌 You will need

Olive Oil, Pepper  
Baking Sheet, 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!

- Move oven rack to **top** position
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil



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### Prepare the Ingredients

- Halve and peel **shallot**. Slice halves into thin strips.
- Halve **tomatoes**.
- Pat **chicken breasts** dry and, on a separate cutting board, cut into 1" dice. Season with a pinch of **pepper**.



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### Caramelize the Shallot

- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium heat.
- Add **shallot** to hot pan. Stir occasionally until tender and lightly caramelized, 8-10 minutes.
- Transfer shallot to a plate and set aside.
- Reserve pan; no need to wipe clean.



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### Cook Chicken and Par-Bake Flatbreads

- Return pan used to caramelize shallot to medium-high heat.
- Add 2 tsp. **olive oil** and **chicken** to hot pan and cook undisturbed until browned on one side, 3-4 minutes.
- Then stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- Remove from burner.
- While chicken cooks, place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.



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### Assemble the Pizzas

- Place browned **flatbreads** on a clean work surface.
- Drizzle each flatbread with ¼ tsp. **olive oil**. Divide **chicken** between each flatbread, then add **mozzarella**, **tomatoes**, and **caramelized shallot**.



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### Bake the Pizzas

- Place assembled **pizzas** directly on top oven rack, with prepared baking sheet on rack below to catch any drips.
- Bake until crust is golden brown and **cheese** is melted, 5-7 minutes.
- Rest cooked pizzas 5 minutes.
- Plate dish as pictured on front of card, garnishing with pizzas with **basil pesto** and **arugula**. Bon appétit!