



NUTRITION per serving 85g carbohydrates 33g fat 18g protein 925mg sodium | vegetarian



Calories
719



Prep & Cook Time
35-45 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Not Spicy



Alsatian Pizza

with caramelized onions, Swiss cheese, and arugula

IN YOUR BOX

1 Yellow Onion
3 Thyme Sprigs
1 Fuji Apple
4 fl. oz. Light Cream
1 oz. Shredded Swiss Cheese
2 Naan Flatbreads
1 oz. Baby Arugula
½ oz. Hazelnut Pieces

CONTAINS: milk, eggs, wheat, soy, tree nuts (hazelnuts)
Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

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

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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

WHILE YOU COOK

- ❑ **Heads Up! Thyme** is used twice. Half is added to **caramelized onions** and remaining garnishes dish.
- ❑ Be careful when boiling **cream**. When it starts bubbling, immediately remove from burner and add **cheese**. Residual heat will melt cheese without breaking or over-reducing sauce.
- ❑ **Heads Up! Swiss cheese** is used twice. Half is added to **cheese sauce** and remaining tops **flatbreads**.
- ❑ **Heads Up! Apples** are used twice. **Slices** are added to **flatbreads**, and **matchsticks** are added to **salad**.

FROM THE CHEF

Caramelizing onions is one of cooking's most satisfying transformations that rewards patience and a little diligence. Once water in onions evaporates during first few minutes of cooking, onions will soften, and their complex blend of natural sugars will begin to darken and caramelize.

Did you know...

Alsatian refers the region in eastern France known as Alsace, bordering Germany and Switzerland. Famous Alsatians include Jean Arp, Pope Saint Leo IX, and Sam Marx, who came to America and fathered six sons, four of whom would become the Marx Brothers.



Prepare the Ingredients

Halve and peel **onion**. Cut into ¼” slices. Stem **thyme** and coarsely chop. Quarter **apple**, core, and cut into ¼” slices. Cut a quarter of slices into matchsticks.



Assemble the Flatbreads

Place **flatbreads** on a clean work surface. Spread on **cheese sauce** and add **apple slices** (reserve matchsticks for salad) in a single layer. Top with **caramelized onion** and remaining **Swiss cheese**.



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 and stir occasionally until onions are golden brown and tender, 6-9 minutes. Stir in half the **thyme** (reserve remaining for garnish) and remove from burner.



Cook the Flatbreads

Place **flatbreads** directly on oven rack with prepared baking sheet on rack below to collect any drips. Cook until **cheese** bubbles, 10-12 minutes. Remove from oven and sprinkle with remaining **thyme**.



Make the Cheese Sauce

Bring a small pot with **cream** to a boil over medium-high heat. Reduce by a quarter, 1-2 minutes and immediately remove from heat. Stir in half the **Swiss cheese** (reserve remaining for flatbread) until smooth and thick enough to coat back of a spoon. Season with a pinch of **salt** and **pepper**.



Finish the Dish

Place **arugula**, **matchstick apples**, and **hazelnuts** into mixing bowl and toss with ¼ tsp. **olive oil** and a pinch of **salt** and **pepper**. Top **flatbreads** with **arugula salad** and serve.