



In your box

- 2 Garlic Cloves
- 1 oz. Grated Parmesan
- 2 Portobello Mushrooms
- 4 oz. Grape Tomatoes
- 1 Romaine Heart
- 2 Naan Flatbreads
- 2 oz. Shredded Mozzarella
- 1 oz. Mayonnaise
- ¼ fl. oz. White Wine Vinegar



Caesar Salad Pizza

with portobello mushrooms and mozzarella

NUTRITION per serving—Calories: 750, Carbohydrates: 71g, Fat: 43g, Protein: 26g, Sodium: 1776mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
7 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, 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 **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **garlic**, **Parmesan**



1

Prepare the Ingredients

- Mince **garlic**.
- Using a spoon, scoop out black undersides (gills) of **portobello mushrooms**. Cut mushrooms into ¼" slices.
- Halve **tomatoes**.
- Hold **romaine heart** at root end and cut into ¼" pieces.
- Combine half the garlic (reserve remaining for dressing) and 1 Tbsp. **olive oil** in a mixing bowl.



2

Par-bake the Flatbreads

- Place **flatbreads** directly on oven rack in hot oven and toast until lightly browned, 6-8 minutes.
- While flatbreads bake, sear mushrooms.



3

Sear the Mushrooms

- Place a medium non-stick pan over medium-high heat.
- Add 1 Tbsp. **olive oil**, **mushrooms**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until mushrooms are tender and lightly browned, 3-4 minutes.
- Remove from burner.



4

Assemble and Bake the Pizzas

- Carefully transfer flatbreads to a clean work surface. Brush **garlic-oil mixture** onto **flatbreads** and top with **mushrooms**, **mozzarella**, half the **Parmesan** (reserve remaining for dressing), and **tomatoes**.
- Place directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until cheese is bubbling and flatbread is crispy, 5-7 minutes.
- While pizzas bake, make dressing.



5

Make Salad and Finish Dish

- In a large mixing bowl, add **mayonnaise**, **white wine vinegar**, remaining **Parmesan**, remaining **garlic**, 1 tsp. **water**, a pinch of **salt**, and ¼ tsp. **pepper**. Stir until combined and smooth.
- Once **pizzas** finish baking, add **romaine** to dressing and toss to coat.
- Plate dish as pictured on front of card, topping pizza with salad. Bon appétit!