



In your box

- 1 Shallot
- 2 Garlic Cloves
- 2 Roma Tomatoes
- 4 oz. Burrata Cheese
- 1 Tbsp. Tomato Paste
- 2 Naan Flatbreads
- ½ fl. oz. White Balsamic Vinegar
- 1 tsp. Sugar
- 2 oz. Baby Spinach
- 1 Tbsp. Basil Pesto



Burrata Pizza Margherita

with fresh tomato sauce and balsamic greens

NUTRITION per serving—Calories: 707, Carbohydrates: 76g, Fat: 35g, Protein: 27g, Sodium: 1639mg.
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

① You will need

Olive Oil, Salt, Pepper

Baking Sheet, 2 Mixing Bowls, Small Pot

👑 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: **shallot, sauce**



1

Prepare the Ingredients

- Peel and halve **shallot**. Slice half the shallot into thin strips and mince other half.
- Mince **garlic**.
- Core **tomatoes** and cut into ½" dice.
- Place **burrata** in a mixing bowl and mash until the consistency of cottage cheese. Set aside.



2

Make the Sauce

- Place a small pot over medium heat. Add 2 tsp. **olive oil**, **minced shallot**, and **garlic** to hot pot. Stir constantly until fragrant, 30-60 seconds.
- Add **tomatoes** and stir occasionally until tomatoes soften and release their liquid, 2 minutes.
- Add ¼ cup **water** and **tomato paste** and mash into a chunky sauce. Season with ½ tsp. **salt** and a pinch of **pepper**.
- Bring to a simmer and stir occasionally until sauce slightly thickens, 2-3 minutes.
- Remove from burner.



3

Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.
- Remove flatbreads from oven and set on a clean work surface.



4

Assemble and Bake the Pizzas

- Set aside ¼ cup **sauce**. Divide remaining sauce between **flatbreads**. Top with dollops of mashed **burrata**.
- Place flatbreads directly on oven rack with prepared baking sheet on rack below to collect any drips. Bake until cheese bubbles, 5-7 minutes.
- Rest cooked pizzas 3 minutes before slicing.
- While pizzas bake, make dressing.



5

Make Salad and Finish Dish

- In another mixing bowl, combine **vinegar**, 1 Tbsp. **olive oil**, **sugar**, and a pinch of **pepper**. Stir until sugar is dissolved.
- While pizzas rest, toss **spinach** and **sliced shallot** (to taste) with dressing.
- Plate dish as pictured on front of card, garnishing **pizzas** with **basil pesto** and using remaining **sauce** to dip, if desired. Bon appétit!