



In your box

- 2 Naan Flatbreads
- ½ oz. Pine Nuts
- 3 oz. Shredded Mozzarella
- 3 oz. Prosciutto
- 1 Tbsp. Fig Preserves
- ¼ tsp. Red Pepper Flakes
- 1 oz. Shaved Parmesan
- ½ oz. Baby Arugula

CONTAINS milk, eggs, wheat, soy, tree nuts (pine nuts)



Fig-Glazed Prosciutto Pizza

with shaved Parmesan

NUTRITION per serving—Calories: 718, Carbohydrates: 70g, Fat: 33g, Protein: 27g, Sodium: 1888mg.
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
6 days

Difficulty Level ● ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Mild

🕒 You will need

Baking Sheet, Medium Non-Stick Pan, Mixing Bowl

👑 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



1

Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 5-7 minutes.
- Carefully remove from oven and set on a clean work surface.
- While flatbread bakes, toast nuts.



2

Toast the Pine Nuts

- Place a medium non-stick pan over medium heat. Add **pine nuts** to hot, dry pan.
- Stir occasionally until lightly browned and aromatic, 3-5 minutes.
- Transfer pine nuts to a plate.
- Reserve pan; no need to wipe clean.



3

Bake Flatbreads and Prepare Toppings

- Top **flatbreads** with **mozzarella**. Place directly on oven rack with prepared baking sheet on rack below to collect any drips. Bake until cheese bubbles, 10-12 minutes.
- While flatbreads bake, cut **prosciutto** into bite-sized pieces. In a mixing bowl, combine **fig preserves** with 1 tsp. **water**. Add prosciutto pieces to bowl with fig preserves and toss to coat.



4

Finish the Flatbreads

- Top **flatbreads** with **fig-glazed prosciutto**, **Parmesan**, **pine nuts**, **arugula**, and **red pepper flakes** (to taste).



5

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!