



In your box

- 3 oz. Brussels Sprouts
- 1 Shallot
- 4 oz. Ricotta
- 2 Naan Flatbreads
- 3 oz. Prosciutto
- 1 oz. Grated Parmesan
- 1 fl. oz. Honey



Prosciutto and Shaved Brussels Pizza

with honey and ricotta

NUTRITION per serving—Calories: 683, Carbohydrates: 83g, Fat: 24g, Protein: 28g, Sodium: 1810mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level ● ◻ ◻ ◻
Easy

Spice Level ◻ ◻ ◻ ◻
Not Spicy

🕒 You will need

Olive Oil, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, 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 and cooking spray



1

Prepare Ingredients and Par-Bake Flatbreads

- Trim bottoms off **Brussels sprouts** and thinly slice.
- Halve and peel **shallot**. Slice halves into thin strips.
- Combine **ricotta**, 1 tsp. **olive oil**, and a pinch of **pepper** in a mixing bowl. Set aside.
- Once oven reaches temperature, place **flatbreads** directly on oven rack and toast in hot oven until lightly browned, 6-8 minutes.



2

Roast the Brussels Sprouts

- Toss **Brussels sprouts** on prepared baking sheet with 1 tsp. **olive oil** and a pinch of **pepper**.
- Spread into a single layer and roast until tender, 7-9 minutes.
- Transfer Brussels sprouts to a plate. Reserve baking sheet; no need to change foil.
- While Brussels sprouts roast, cook shallot.



3

Sauté the Shallot

- Place a medium non-stick pan over medium heat.
- Add 1 tsp. **olive oil** and **shallot** to hot pan. Stir occasionally until soft and translucent, 4-5 minutes.
- Remove from burner.



4

Assemble and Bake the Pizzas

- Place **flatbreads** on a clean work surface. Spread **ricotta mixture** evenly on flatbreads. Top with **shallot** and **Brussels sprouts**.
- Place flatbreads directly on oven rack, with reserved baking sheet on rack below to catch any drips. Bake until golden brown and warmed through, 5-7 minutes.
- Tear **prosciutto** into bite-sized pieces and place on cooked pizzas.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing **pizzas** with **Parmesan** and **honey**. Bon appétit!