



In your box

- 1 Yellow Onion
- 6 oz. Cremini Mushrooms
- 6 Chive Sprigs
- 2 Naan Flatbreads
- 1 fl. oz. White Cooking Wine
- 4 fl. oz. Light Cream
- 1 oz. Shredded Swiss Cheese
- ½ oz. Baby Arugula

CONTAINS milk, eggs, wheat



French Onion Pizza

with mushrooms and arugula

NUTRITION per serving—Calories: 680, Carbohydrates: 76g, Fat: 34g, Protein: 17g, Sodium: 1630mg.
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 ● □ □
Easy

Spice Level □ □ □
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Baking Sheet, Large 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

Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Cut **mushrooms** into ¼” slices.
- Mince **chives**.
- Place **flatbreads** directly on oven rack and toast in hot oven, 10-18 minutes.
- While flatbreads toast, cook vegetables.



2

Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **onion** and **mushrooms** to hot pan. Stir occasionally until lightly browned and softened, 6-8 minutes.
- Remove from burner and season with ¼ tsp. **salt** and a pinch of **pepper**.
- Transfer to a plate.
- Wipe pan clean and reserve.



3

Make the Sauce

- Return pan used to cook vegetables to medium heat. Add **cooking wine** to hot pan and reduce by half, 30-60 seconds.
- Add **cream** and **cheese**. Bring to a low boil and stir occasionally until thick enough to coat the back of a spoon, 1-2 minutes.
- Remove from burner and season with a pinch of **salt** and **pepper**.



4

Assemble the Pizzas

- Place toasted **flatbreads** on a clean work surface.
- Divide and evenly spread **sauce** between flatbreads.
- Top with **vegetables**.



5

Finish the Dish

- Toss together **arugula**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Plate dish as pictured on front of card, garnishing **pizzas** with arugula and **chives**. Bon appétit!