



In your box

1 Shallot
6 oz. Cremini Mushrooms
¼ oz. Cilantro
2 Naan Flatbreads
3 oz. BBQ Sauce
2 oz. Shredded Cheddar-Jack Cheese
1 ½ oz. Ranch Dressing



BBQ Mushroom Flatbread

with ranch drizzle and cilantro

*NUTRITION per serving—Calories: 750, Carbohydrates: 94g, Fat: 34g, Protein: 22g, Sodium: 1848mg.
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

① You will need

Olive Oil, Salt, Pepper

Baking Sheet, 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: **shallot**, **BBQ sauce**



1

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Peel and halve **shallot**. Slice thinly.
- Stem **cilantro**.



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, cook mushrooms.



3

Cook the Mushroom Mixture

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms**, **shallot** (reserve a pinch for garnish), and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until mushrooms are browned and softened, 5-7 minutes.
- Remove from burner.



4

Assemble and Bake the Flatbreads

- Place toasted **flatbreads** on a clean work surface and spread on half the **BBQ sauce** (reserve remaining for garnish). Divide **cheese** evenly on flatbreads, leaving ¼" border. Top with **mushroom mixture**.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until flatbread is golden brown and cheese is melted, 5-7 minutes.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing **flatbreads** with remaining **BBQ sauce**, **ranch dressing**, **cilantro**, and remaining **shallot** (to taste). Bon appétit!