



In your box

- 1 Poblano Pepper
- 1 Roma Tomato
- 1 Romaine Heart
- 2 Naan Flatbreads
- 2 fl. oz. Red Enchilada Sauce
- 4 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Tortilla Strips
- 1 ½ oz. Chipotle Ranch Dressing

CONTAINS milk, eggs, wheat, soy



Taco Salad Pizza

with enchilada sauce and tortilla strips

NUTRITION per serving—Calories: 793, Carbohydrates: 78g, Fat: 42g, Protein: 29g, Sodium: 1705mg.
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
7 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○ ○
Mild

🕒 You will need

Olive Oil, Pepper
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



Prepare the Ingredients

- Stem **poblano pepper**, seed, and cut into ½” dice.
- Core **tomato** and cut into ¼” dice.
- Hold **romaine heart** at root end and chop coarsely.



Cook the Poblano Pepper

- Place a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **poblano pepper**, and a pinch of **pepper** to hot pan. Stir occasionally until slightly charred, 2-4 minutes.
- Remove from burner.



Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake until lightly browned, 7-9 minutes.



Assemble and Bake Pizzas

- Place **flatbreads** on a clean work surface.
- Spread **enchilada sauce** on each flatbread. Top with **cheese** and **poblano peppers** (to taste).
- Place pizzas directly on oven rack, with prepared baking sheet below to catch any drips. Bake until crust becomes golden brown and crisp, 10-12 minutes.
- Rest cooked pizzas 3 minutes.



Mix Salad and Top Pizzas

- While pizza rests, toss **romaine**, **tomato**, **tortilla strips** and **chipotle ranch dressing** in a large mixing bowl.
- Plate dish as pictured on front of card, garnishing **pizzas** with **salad**. *Salad may also be served on the side if preferred.* Bon appétit!