



#### In your box

2 Naan Flatbreads  
1 oz. Smoked Almonds  
1 Yellow Onion  
½ oz. Baby Arugula  
4 oz. Shredded Mozzarella  
1 Bosc Pear  
1 oz. Blue Cheese

#### Customize It Options

12 oz. Diced Boneless Skinless  
Chicken Breasts  
8 oz. Bacon—Double Portion

\*Contains: milk, eggs, wheat, soy,  
tree nuts (almonds)

#### You will need

Olive Oil, Pepper  
Large Non-Stick Pan, Baking Sheet



## Pear and Blue Cheese Pizza

with smoked almonds

NUTRITION per serving—Calories: 850, Carbohydrates: 88g, Fat: 42g, Protein: 30g, Sodium: 1622mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ If using fresh produce, thoroughly rinse and pat dry
- ☐ Preheat oven to **400 degrees**
- ☐ Prepare a baking sheet with foil

## Customize It Instructions

- Meat lovers! If using protein, cook separately and add to baked flatbreads in Step 5. If using **diced chicken**, pat dry and season with pinch of **salt** and **pepper**. Place a medium non-stick pan over medium-high heat and add 2 tsp. olive oil. Add diced chicken to hot pan and stir occasionally until chicken browns and reaches minimum internal temperature, 5-7 minutes. If using **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. Crumble, and top tostadas with bacon.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Caramelize the Onion

- Halve and peel **onion**. Slice halves into thin strips.
- Place a large non-stick pan over medium-low heat. Add 1 Tbsp. **olive oil**, onion, and a pinch of **pepper** to hot pan. Stir occasionally until onion is lightly caramelized, 15-20 minutes.
- While onion caramelizes, prepare ingredients.



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### Prepare the Ingredients

- Coarsely chop **almonds**.
- Quarter **pear** and core. Cut quarters into thin slices lengthwise.



3

### Par-Bake the Flatbreads

- Place **flatbreads** directly on rack in hot oven and toast, 5 minutes.



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### Bake the Pizzas

- Place par-baked **flatbreads** on a clean work surface. Divide **mozzarella** evenly on flatbreads, leaving ¼" border. Shingle **pear slices** on top of mozzarella. Drizzle each pizza with 1 tsp. **olive oil**.
- Place pizzas directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until pizzas are golden brown and pears are tender, but still slightly crisp, 10-12 minutes.



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### Finish the Dish

- Plate dish as pictured on front of card, garnishing **pizzas** with **caramelized onions**, **almonds**, **blue cheese**, and **arugula**. Bon appétit!