



In your box

- 6 oz. Cremini Mushrooms
- 5 fl. oz. Marinara Sauce
- 4 Puff Pastry Dough Squares
- 1 Red Bell Pepper
- 2 oz. Shredded Mozzarella
- 1 Shallot
- 2 Garlic Cloves
- 2 Tbsp. Basil Pesto



Muffin Tin Pizzas

with mushrooms and peppers

NUTRITION per serving—Calories: 744, Carbohydrates: 57g, Fat: 52g, Protein: 17g, Sodium: 1418mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level ● ● ●
Intermediate

Spice Level 🌶️ 🌶️ 🌶️
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Muffin Tin, Large Non-Stick Pan, Baking Sheet

👑 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 muffin tin with cooking spray
- Refrigerate **puff pastry** until ready to use



1

Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ½” dice
- Peel and halve **shallot**. Slice thinly.
- Cut **mushrooms** into thin slices.
- Mince **garlic**.



2

Par-bake the Crusts

- Remove **puff pastry sheets** from refrigerator. Remove any paper from between puff pastry sheets.
- Place each puff pastry sheet in prepared muffin tin cups. *Puff pastry will overfill cups.* Make a loose foil ball slightly smaller than muffin tins and press into tins.
- Bake in hot oven and until puff pastry is a light golden brown, 12-14 minutes.
- While crusts bake, cook filling.



3

Cook the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **garlic, red bell pepper, mushroom, shallot**, ½ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until red bell pepper is crisp-tender, 5-7 minutes.
- Remove from burner.



4

Fill the Cups

- Remove foil balls from **puff pastry** and add **filling** to each cup until cups are ¾ full. *You may have extra filling.* Press filling into cups to compact, then top each evenly with **marinara sauce** and **cheese**.
- Place muffin tin on a baking sheet to catch any drips. Bake in hot oven until cheese starts to brown, 8-12 minutes.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing **pizza cups** with **basil pesto**. Bon appétit!