



#### In your box

- 2 oz. Shredded Mozzarella
- 1 fl. oz. Balsamic Glaze
- 1 Roma Tomato
- ½ oz. Baby Arugula
- 4 fl. oz. Light Cream
- 1 Yellow Onion
- 3 oz. Prosciutto
- 2 Naan Flatbreads



## Caramelized Onion and Prosciutto Tart

with mozzarella cream and arugula

NUTRITION per serving—Calories: 766, Carbohydrates: 84g, Fat: 37g, Protein: 20g, Sodium: 1765mg.  
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  
6 days

Difficulty Level     
Easy

Spice Level     
Not Spicy

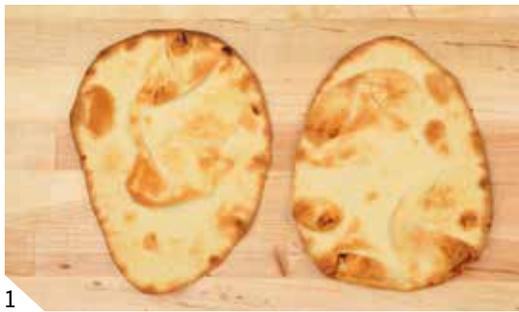
## ① You will need

Olive Oil, 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
- Refrigerate **prosciutto** until ready to use



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### Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.
- While flatbreads par-bake, prepare ingredients.



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### Prepare the Ingredients

- Core **tomato** and cut into ¼" dice.
- Halve and peel **onion**. Cut halves into ¼" slices.



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### Cook Onions and Make Sauce

- Place a medium non-stick pan over medium heat and add 1 Tbsp. **olive oil**.
- Add **onion** to hot pan and stir occasionally until tender and lightly browned, 6-8 minutes.
- Add **cream** and a pinch of **pepper** and bring to a boil. Stir often until sauce is thickened, 2-3 minutes.



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### Bake the Tart

- Place par-baked **flatbreads** on a clean work surface. Divide **onion mixture** evenly between flatbreads, then top with **mozzarella**.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until flatbreads are golden brown and cheese is melted, 5-7 minutes.



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### Finish the Dish

- Plate dish as pictured on front of card, topping **tart** with **prosciutto**, **arugula**, and **tomato** and drizzling with **balsamic glaze**. Bon appétit!