



In your box

- 3 oz. Shredded Mozzarella
- ½ oz. Baby Arugula
- ½ fl. oz. Apple Cider Vinegar
- 1 Yellow Onion
- ½ oz. Hazelnut Pieces
- 2 Garlic Cloves
- ¼ tsp. Red Pepper Flakes
- 1 fl. oz. Honey
- 2 Naan Flatbreads
- 3 oz. Prosciutto



Prosciutto and Hazelnut Flatbread

with mozzarella and hot honey drizzle

NUTRITION per serving—Calories: 795, Carbohydrates: 85g, Fat: 37g, Protein: 23g, Sodium: 1847mg.
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
6 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

① You will need

Olive Oil

Baking Sheet, Mixing Bowl, Large 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!

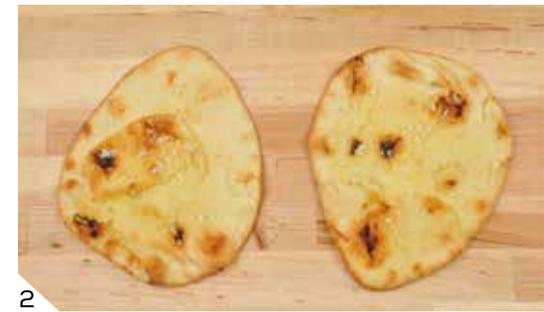
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Refrigerate **prosciutto** until ready to use



1

Prepare the Ingredients

- Quarter and peel **onion**. Cut quarters into ¼" slices.
- Mince **garlic**.
- if necessary, coarsely chop **hazelnuts pieces**.
- Combine **apple cider vinegar, honey, and red pepper flakes** (to taste) in a mixing bowl. Set aside.



2

Toast the Flatbreads

- Place **flatbreads** on a clean work surface and top evenly with 2 tsp. **olive oil** and **garlic**.
- Place flatbreads directly on oven rack in hot oven and bake until lightly browned, 6-8 minutes.



3

Crisp the Prosciutto

- Remove **prosciutto** from refrigerator. Line a plate with a paper towel. Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Working in batches, add prosciutto to hot pan in a single layer. Cook until crispy, 1-2 minutes per side.
- Transfer prosciutto to towel-lined plate. When cool enough to handle, break into bite-sized pieces.
- Reserve pan; no need to wipe clean.



4

Cook the Onions

- Return pan used to crisp prosciutto to medium heat and add 2 tsp. **olive oil**.
- Add **onions** and stir occasionally until tender and lightly browned, 6-8 minutes.



5

Assemble and Bake Flatbreads

- Place **flatbreads** on a clean work surface. Divide **onions** evenly between flatbreads and top with **cheese**.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until cheese is melted, 5-7 minutes.
- Toss **prosciutto** with **hot honey**.
- Plate dish as pictured on front of card, topping **flatbreads** with crispy prosciutto, **hazelnuts**, and **arugula**. Bon appétit!