



In your box

- ¼ tsp. Red Pepper Flakes
- .125 oz. Oregano
- ½ oz. Grated Parmesan
- 2 oz. Shredded Mozzarella
- 5 fl. oz. Marinara Sauce
- 2 oz. Baby Spinach
- 4 Mini Naan Flatbreads

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Ground Pork
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

Chicken Parmesan Mini Flatbreads

with spinach and oregano

NUTRITION per serving—Calories: 685, Carbohydrates: 58g, Fat: 22g, Protein: 52g, Sodium: 1868mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level 
Easy

Spice Level 
Mild



📌 You will need

Olive Oil, Cooking Spray

Medium 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 the broiler
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **oregano**



Cook the Chicken Mixture

- Stem and mince **oregano**.
- Pat **chicken** dry.
- *If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" pieces.*
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken and oregano (reserve a pinch for garnish) to hot pan and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Add **spinach** and stir occasionally until wilted, 1-2 minutes.
- Stir in **marinara** and remove from burner.
- *If using **ground pork**, add ¼ tsp. salt and a pinch of pepper and follow same instructions, breaking up meat with a spoon until no pink remains, 5-7 minutes.*



Assemble and Bake the Flatbreads

- Carefully, flip flatbreads. Top evenly with **chicken mixture** and **mozzarella**.
- *If using **ground pork**, follow same instructions.*
- Broil again until cheese is melted, 1-2 minutes.



Par-Bake the Flatbreads

- Place **flatbreads** on prepared baking sheets, flat side up.
- Place baking sheet under broiler. Broil until beginning to brown around edges, 1-2 minutes.
- *Keep an eye on oven as flatbreads may burn easily under broiler.*



Finish the Dish

- Plate dish as pictured on front of card, garnishing **flatbreads** with **Parmesan cheese**, remaining **oregano**, and **red pepper flakes** (to taste). Bon appétit!