



In your box

- 2 Tbsp. Basil Pesto
- 2 Roma Tomatoes
- ½ oz. Grated Parmesan
- 2 oz. Shredded Mozzarella
- 4 Mini Naan Flatbreads

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Ground Turkey
- 10 oz. USDA Choice Sliced Flank Steak
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

You will need

- Olive Oil, Salt
- Medium Non-Stick Pan, Baking Sheet



Mini Pesto Chicken Pizzas

with mozzarella

NUTRITION per serving—Calories: 696, Carbohydrates: 56g, Fat: 27g, Protein: 53g, Sodium: 1775mg.
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

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 the broiler
- Prepare a baking sheet with foil

Customize It Instructions

- If using **whole chicken breasts**, pat dry and cut into 1" dice. Follow same instructions in Step 1.
- If using **flank steak**, separate steak strips into a single layer and pat dry. Season with 1/4 tsp. **salt** and a pinch of **pepper**. Follow same instructions as chicken in Step 1, cooking until no pink remains, 4-6 minutes.
- If using **ground turkey**, follow same instructions as chicken in Step 1, breaking up with a spoon until no pink remains, 7-9 minutes.

Minimum Internal Temperature

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



Cook Chicken and Prepare Tomato

- Pat **chicken** dry, and season all over with a pinch of **salt**.
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken to hot pan and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner.
- While chicken cooks, core **tomato** and cut into 1/4" rounds



Par-Bake the Flatbreads

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



Assemble and Broil the Pizzas

- Carefully flip **flatbreads**, and top evenly with **tomatoes** and **chicken**. Sprinkle with **mozzarella**.
- Place under the broiler again until cheese has melted, 2-3 minutes.



Finish the Dish

- Plate dish as pictured on front of card, drizzling **pizzas** with **pesto**, and topping with **Parmesan**. Bon appétit!