



In your box

- 1 Roma Tomato
- 1 ½ fl. oz. Parmesan Peppercorn Dressing
- ½ oz. Baby Arugula
- 4 Mini Naan Flatbreads
- 3 oz. Shredded Mozzarella
- ½ oz. Shaved Parmesan

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 24 oz. Diced Boneless Skinless Chicken Breasts—Double Portion
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

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



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Chicken Caesar Mini Flatbreads

with shaved Parmesan

NUTRITION per serving—Calories: 816, Carbohydrates: 55g, Fat: 39g, Protein: 56g, Sodium: 1829mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

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 **24 oz. diced chicken**, follow same instructions as 12 oz. chicken, working in batches if necessary.
- If using **whole chicken breasts**, cut into 1" dice and follow same instructions as diced chicken.

Minimum Internal Temperature

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



1

Cook the Chicken

- Pat **chicken** dry.
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **diced 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.



2

Par-Bake Flatbreads and Prepare Tomato

- Place **flatbreads** on prepared baking sheet, flat side up. Place baking sheet under hot broiler. Broil until beginning to brown around edges, 1-2 minutes.
- Keep an eye on oven as **flatbreads** may burn easily under broiler.
- Core **tomato** and cut into ¼" slices.



3

Assemble and Bake Flatbreads

- Flip **flatbreads** and top with **tomato, chicken, and mozzarella**.
- Broil again until mozzarella is melted, 1-2 minutes.



4

Finish the Dish

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