



### In your box

- 4 oz. Grape Tomatoes
- 2 oz. Shredded Asiago Cheese
- ½ oz. Balsamic Vinegar
- 1 Yellow Onion
- ½ oz. Baby Arugula
- 2 oz. Shredded Mozzarella
- 2 oz. Tuscan Tomato Sauce
- 2 Naan Flatbreads

### Customize It Options

- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. USDA Choice Sliced Flank Steak
- 8 oz. Fully Cooked Pulled Pork

\*Contains: milk, eggs, wheat

### You will need

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



## Tuscan Tomato Flatbread

with caramelized onion and arugula

NUTRITION per serving—Calories: 732, Carbohydrates: 85g, Fat: 32g, Protein: 29g, Sodium: 1581mg.

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

20-30 min.

Cook Within

7 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 oven to **400 degrees**
- ☐ Prepare a baking sheet with foil

### Customize It Instructions

- Meat lovers! Cook proteins in a large non-stick pan over medium-high heat. If using **flank steak**, separate flank steak into a single layer, pat dry, and season with ¼ tsp. **salt** and a pinch of **pepper**. Add flank steak and 1 tsp. **olive oil** to hot pan and stir occasionally until no pink remains, 4-6 minutes. If using **pulled pork**, coarsely chop and season with a pinch of salt and pepper. Add pulled pork and 2 Tbsp. **water** to hot pan and stir occasionally, breaking up pork, until warmed through, 1-2 minutes. If using **ground beef**, add to hot pan with ¼ tsp. salt and a pinch of pepper. Stir occasionally, breaking up meat, until no pink remains, 4-6 minutes.

Minimum Internal Temperature

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



1

#### Caramelize the Onions

- Halve and peel **onion**. Slice halves into thin strips.
- Place a medium non-stick pan over medium heat and add 1 Tbsp. **olive oil**. Add onion and a pinch of **salt** to hot pan and stir occasionally until browned, 10-13 minutes.
- If pan becomes dry, add water 1 Tbsp. at a time as needed.
- Stir in **balsamic vinegar** until completely combined. Remove from burner.
- While onions caramelize, bake flatbreads.



2

#### 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 tomatoes and make sauce.



3

#### Prepare Tomatoes and Make Sauce

- Halve **tomatoes**.
- Combine **Tuscan tomato sauce** and 3 Tbsp. **water** in a mixing bowl. Set aside.



4

#### Assemble and Bake the Flatbreads

- Place **flatbreads** on a clean work surface. Spread on **sauce** and top evenly with **caramelized onion**, half the **Asiago**, half the **mozzarella**, and **tomatoes**. Top with remaining Asiago and mozzarella.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to collect any drips. Bake until cheese is melted, 3-4 minutes.



5

#### Finish The Dish

- Plate dish as pictured on front of card, topping **flatbreads** with **arugula** and drizzling with 1 tsp. **olive oil**. Bon appétit!