



#### In your box

- 4 fl. oz. Light Cream
- 4 oz. Kale
- 4 Garlic Cloves
- ¼ tsp. Red Pepper Flakes
- 1 Yellow Onion
- 1 oz. Shaved Parmesan
- 2 tsp. Meatloaf Seasoning
- ¼ oz. Dried Porcini Mushrooms
- 1 oz. Grated Parmesan
- 2 Naan Flatbreads

#### Customize It Options

- 12 oz. Ground Turkey
- 8 oz. Italian Pork Sausage Links
- 12 oz. Diced Boneless Skinless Chicken Breasts

#### You will need

- Olive Oil, Salt, Pepper
- Heat-Safe Mixing Bowl, Small Pot, Large Non-Stick Pan



## Kale Caesar Salad Flatbread

with porcini cheese sauce

NUTRITION per serving—Calories: 738, Carbohydrates: 82g, Fat: 35g, Protein: 26g, Sodium: 1715mg.  
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  
**30-40 min.**

Cook Within  
**7 days**

Difficulty Level  
**Intermediate**

Spice Level  
**Mild**

## 👑 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
- Bring 1 cup water to a boil in a small pot
- Ingredient(s) used more than once: porcini mushrooms

## Customize It Instructions

Meat lovers! If adding protein, cook in large non-stick pan before vegetables in Step 3. Transfer to a plate, then add to flatbreads in Step 5 or serve on the side. If using **chicken**, pat dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Stir occasionally with 2 tsp. olive oil over medium-high heat until chicken reaches minimum internal temperature, 5-7 minutes. Cut into 1" pieces if added to flatbread. If using **Italian sausage**, remove from casing. Cook with 1 tsp. olive oil over medium-high heat. Break into small pieces with a spoon until no pink remains, 4-6 minutes. If using **ground turkey**, combine with ¼ tsp. salt and a pinch of pepper. Cook over medium-high heat with 1 tsp. olive oil. Break into small pieces with a spoon until no pink remains, 7-9 minutes.

### Minimum Internal Temperature

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



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### Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 8-10 minutes.
- While flatbreads bake, prepare ingredients.



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### Prepare the Ingredients

- Place **porcini mushrooms** in a heat-safe mixing bowl. Once **water** in small pot is boiling, carefully pour over mushrooms. Set aside at least 10 minutes. Wipe pot dry and reserve.
- While mushrooms soak, mince **garlic**.
- Halve and peel **onion**. Slice halves into thin strips.
- Stem and coarsely chop **kale**.
- After ten minutes, carefully remove mushrooms from bowl (discard water). Mince half the mushrooms. Leave remaining mushrooms whole, keeping chopped and whole mushrooms separate.



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### Cook the Kale Mixture

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **onion** to hot pan and stir occasionally until softened, 3-4 minutes.
- Add **kale** and stir until starting to wilt, 1-2 minutes.
- Add 2 Tbsp. **water**, cover, and reduce heat to medium. Stir occasionally until kale is tender, 5-7 minutes.
- Remove from burner and stir in **seasoning blend**, **red pepper flakes** (to taste), and a pinch of **salt**.



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### Make the Porcini Cheese Sauce

- Return pot used to boil water to medium heat and add 1 tsp. **olive oil**. Add **garlic** to hot pot and stir constantly until aromatic, 30-60 seconds.
- Add **whole porcini mushrooms** and stir constantly, 30 seconds.
- Add **cream** and bring to a boil. Once boiling, stirring constantly until slightly thickened, 1-2 minutes.
- Carefully remove whole porcini mushrooms (use a slotted spoon) and discard. Stir in **chopped porcini mushrooms**, **grated Parmesan**, and a pinch of **pepper**.
- Bring to a simmer. Once simmering, stir constantly until cheese melts and sauce thickens, 2-3 minutes.
- Remove from burner.



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### Assemble Flatbreads and Finish Dish

- Plate dish as pictured on front of card, topping **flatbreads** evenly with **porcini cheese sauce** and **kale mixture**, and garnishing with **shaved Parmesan**. Bon appétit!