



#### In your box

- 4 fl. oz. Light Cream
- 1 Zucchini
- 1 oz. Shredded Asiago Cheese
- 1 Provolone Slice
- 2 Naan Flatbreads
- 1 Shallot
- 1 oz. Hazelnut Pieces
- 1 Yellow Squash
- 1 Ear of Corn
- 1 Poblano Pepper

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Ground Turkey
- 8 oz. Shrimp

#### You will need

- Olive Oil, Salt, Pepper
- Baking Sheet, Mixing Bowl, Large Non-Stick Pan, Small Pot



## Summer Squash and Corn Flatbread

with provolone cream and hazelnuts

NUTRITION per serving—Calories: 770, Carbohydrates: 85g, Fat: 40g, Protein: 26g, Sodium: 1590mg.  
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
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: Asiago

### Customize It Instructions

Meat lovers! If using **chicken breasts**, pat dry and season with a pinch of salt and pepper. Use a large non-stick pan over medium heat with 1 tsp. olive oil, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side. If using **ground turkey**, use same pan, oil, and temperature as chicken, seasoning with ¼ tsp. salt and a pinch of pepper. Stir occasionally, breaking up with spoon, until no pink remains, 7-9 minutes. If using **shrimp**, pat dry and season with a pinch of salt. Use same pan and oil as chicken, over medium-high heat. Cook shrimp un-disturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches minimum internal temperature, 1-2 minutes. Top cooked flatbreads with meats, or serve on the side.

#### Minimum Internal Temperature

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



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### Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack in hot oven and bake until lightly browned, 6-8 minutes.
- While flatbreads bake, prepare ingredients.



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### Prepare the Ingredients

- Using a peeler, shave **zucchini** and **squash** into long, thin ribbons. When you've peeled to seeds, turn a quarter turn, and peel again. Continue peeling and turning until only seeds remain. Discard ends and seeds. In a mixing bowl, toss ribbons with a pinch of **salt**. Set aside, at least 10 minutes.
- While ribbons sit, cut **provolone** into ¼" strips.
- Peel and cut **shallot** into ¼" dice.
- Peel husk off **corn** and carefully remove kernels from cob.
- Stem **poblano peppers**, seed, and cut into ¼" dice. Wash hands and cutting board after prepping.



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### Cook the Corn Mixture

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **shallot**, **poblano pepper**, **corn**, and a pinch of **salt** to hot pan and stir occasionally until softened and charred, 3-5 minutes.
- Remove from burner.



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### Make the Provolone Cream

- Bring a small pot with **cream** to a boil over medium heat.
- Once boiling, stir in **provolone**, half the **Asiago** (reserve remaining for flatbreads), and a pinch of **salt** and **pepper**. Stir vigorously and constantly until cheese melts and sauce thickens, 1-2 minutes.
- Remove from burner.



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### Bake the Flatbreads

- Gently press **zucchini** and **squash ribbons** on paper towels to remove moisture.
- Top **flatbreads** evenly with **provolone cream**, **corn mixture**, and ribbons. Top with remaining **Asiago**.
- Place directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until golden brown and warmed through, 5-7 minutes.
- Plate dish as pictured on front of card, garnishing flatbreads with **hazelnuts**. Bon appétit!