



In your box

- 2 Garlic Cloves
- 4 fl. oz. Light Cream
- 1 oz. White Cooking Wine
- ¼ oz. Pine Nuts
- 2 Naan Flatbreads
- 4 oz. Grape Tomatoes
- 1 Rosemary Sprig
- 1 Zucchini
- ¼ tsp. Red Pepper Flakes
- 1 oz. Shredded Asiago Cheese

Customize It Options

- 8 oz. Shrimp
- 8 oz. Bacon
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat, tree nuts (pine nuts), shellfish (shrimp)

You will need

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



Pizza Bianca

with zucchini ribbons and rosemary

NUTRITION per serving—Calories: 617, Carbohydrates: 74g, Fat: 30g, Protein: 18g, Sodium: 1504mg.

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

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: **garlic, Asiago, red pepper flakes**

Customize It Instructions

- **Meat lovers!** If using protein, add to pizza after cooking. Cook proteins in a large non-stick pan over medium-high heat, using 2 tsp. **olive oil**. If using **chicken** pat dry and cut into 1" dice. Season with a pinch of **salt** and **pepper**. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and season with a pinch of salt and pepper. Cook undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches minimum internal temperature, 1-2 minutes. If using **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp, 6-8 minutes. Transfer to towel-lined plate. When cool enough to handle, crumble.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Using a peeler, shave **zucchini** into long, thin ribbons. When you've peeled to seeds, turn zucchini a quarter turn, and peel again. Continue peeling and turning until only seeds remain. In a mixing bowl, toss zucchini ribbons with a pinch of **salt**. Set aside at least 10 minutes.
- While zucchini sits, mince **garlic**.
- Stem and mince **rosemary**.
- Slice **tomatoes** into thin rounds.



2

Par-Bake Flatbreads and Toast Pine Nuts

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.
- While flatbreads par-bake, heat a small non-stick pan over medium heat. Add **pine nuts** to dry, hot pan. Stir often until aromatic and lightly toasted, 1-3 minutes.
- Once aromatic, immediately transfer pine nuts to a plate.
- Wipe pan clean and reserve.



3

Make the Sauce

- Return pan used to toast pine nuts to medium heat. Add 1 tsp. **olive oil** and half the **garlic** (reserve remaining for tomatoes) to hot pan. Cook until aromatic, 30-60 seconds.
- Add **wine** and cook until liquid has reduced by half, 1-2 minutes.
- Add **cream**, **rosemary**, half the **red pepper flakes** (use less if spice-averse), and half the **Asiago** (reserve remaining of both for topping pizza). Bring to beginnings of a boil, then stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner and season with a pinch of **salt**.



4

Bake the Pizzas

- Remove **zucchini ribbons** from bowl and pat dry. Reserve ribbon bowl; no need to wipe clean.
- Set par-baked **flatbreads** on a clean work surface. Divide **sauce** between flatbreads and top each evenly with zucchini ribbons, remaining **Asiago**, and remaining **red pepper flakes** (to taste).
- Place pizzas directly on oven rack, with prepared baking sheet on rack below to catch any drips. *If you prefer a chewier crust, cook pizzas on baking sheet.* Bake until crust is browned and cheese melts, 5-7 minutes.
- While pizzas bake, marinate tomatoes.



5

Finish the Dish

- In mixing bowl used for zucchini ribbons, stir together **tomatoes**, remaining **garlic** (to taste), and a pinch of **salt** and **pepper** until thoroughly combined.
- Rest cooked **pizzas** at least 3 minutes. Discard excess tomato liquid and top pizzas with tomatoes and **pine nuts**.
- Plate dish as pictured on front of card. Bon appétit!