



In your box

- 1 oz. Light Cream Cheese
- 2 oz. Artichoke Hearts
- ½ oz. Grated Pecorino Cheese
- ½ oz. Baby Spinach
- 2 Garlic Cloves
- 2 Naan Flatbreads
- 4 oz. Ricotta

Customize It Options

- 14 oz. Diced Chicken Thighs
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Ground Pork
- 10 oz. Steak Strips

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Large Non-Stick Pan



Spinach & Artichoke Chicken Thigh Flatbread

with cream cheese and pecorino

NUTRITION per serving—Calories: 835, Carbohydrates: 68g, Fat: 37g, Protein: 59g, Sodium: 1958mg.

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

5 days

Difficulty Level

Intermediate

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**

Customize It Instructions

- If using **diced chicken breasts**, follow same instructions as chicken thighs.
- If using **ground pork**, follow same instructions as chicken in Step 3, breaking up meat until no pink remains and pork reaches a minimum internal temperature of 165 degrees, 7-9 minutes. Drain fat from pan before adding **garlic**.
- If using **steak strips**, separate into a single layer and pat dry. Season all over with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 3, cooking until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Coarsely chop **spinach**.
- Drain **artichokes** and pat dry. Coarsely chop.
- Mince **garlic**.
- Pat **diced chicken thighs** dry, and season all over with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



2

Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.
- While flatbreads bake, combine **ricotta**, 1 Tbsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Carefully, remove flatbreads from oven and place on a clean work surface. Spread ricotta evenly on flatbreads and bake again until flatbreads are browned, 2-3 minutes.
- While flatbreads bake, start topping.



3

Start the Topping

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan and stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.



4

Finish the Topping

- Add **garlic** to pan and stir until aromatic, 30-60 seconds.
- Add **artichokes**, **spinach**, 2 Tbsp. **water**, and **cream cheese**. Stir constantly until cream cheese melts and spinach is just wilted, 1-2 minutes.
- Remove from burner.



5

Finish the Dish

- Top **flatbreads** evenly with **chicken-artichoke mixture**.
- Plate dish as pictured on front of card, garnishing with **pecorino**. Bon appétit!