



#### In your box

- 6 oz. Cremini Mushrooms
- ¼ oz. Cilantro
- 2 Naan Flatbreads
- 1 Shallot
- 2 oz. Shredded Cheddar-Jack Cheese
- 3 oz. BBQ Sauce
- 1 ½ oz. Buttermilk Ranch Dressing

#### Customize It Options

- 8 oz. Bacon—Double Portion
- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat

#### You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Baking Sheet



## BBQ Mushroom Flatbread

with ranch drizzle and cilantro

NUTRITION per serving—Calories: 726, Carbohydrates: 89g, Fat: 34g, Protein: 22g, Sodium: 1765mg.

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

25-35 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
- Ingredient(s) used more than once: **shallot, BBQ sauce**

## Customize It Instructions

- **Meatlovers!** 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 and bacon reaches a minimum internal temperature of 145 degrees, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. Add to recipe as desired. If using **steak strips**, separate into a single layer, pat dry, and season with a pinch of **salt** and **pepper**. Place a large non-stick pan over medium-high heat with 1 tsp. **olive oil**. Add steak strips to hot pan and stir occasionally until no pink remains and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes. If using **diced chicken**, pat dry and season both sides with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken to hot pan and stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Add proteins to flatbread after baking, if desired.

Minimum Internal Temperature

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



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## Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Peel and halve **shallot**. Slice thinly.
- Stem **cilantro**.



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## Par-bake the Flatbreads

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



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## Cook the Mushroom Mixture

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms, shallot** (reserve a pinch for garnish), and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until mushrooms are browned and softened, 5-7 minutes.
- Remove from burner.



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## Assemble and Bake the Flatbreads

- Place toasted **flatbreads** on a clean work surface and spread on half the **BBQ sauce** (reserve remaining for garnish). Divide **cheese** evenly on flatbreads, leaving ¼" border. Top with **mushroom mixture**.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until flatbread is golden brown and cheese has melted, 5-7 minutes.



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## Finish the Dish

- Plate dish as pictured on front of card, garnishing **flatbreads** with remaining **BBQ sauce, ranch dressing, cilantro**, and remaining **shallot** (to taste). Bon appétit!