



In your box

- 3 oz. Fresh Ciliegine Mozzarella
- 1 Shallot
- 2 oz. Baby Arugula
- 1 oz. Shaved Parmesan
- ¼ tsp. Red Pepper Flakes
- ½ oz. Balsamic Vinegar
- 3 fl. oz. Marinara Sauce
- 2 Naan Flatbreads
- 4 oz. Grape Tomatoes

Customize It Options

- 12 oz. Ground Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Double Portion-Bacon

*Contains: milk, eggs, wheat

You will need

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



Neapolitan Pizza Margherita

with arugula salad

NUTRITION per serving—Calories: 676, Carbohydrates: 75g, Fat: 31g, Protein: 26g, Sodium: 1711mg.

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

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: **Parmesan, red pepper flakes**

Customize It Instructions

- Meatlovers! If using **ground pork** or **chicken**, cook in a large non-stick pan over medium-high heat. If using ground pork, cook with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** breaking up pork until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes. If using **diced chicken**, pat dry and season all over with a pinch of salt and pepper. Cook with 2 tsp. olive oil, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using 8 oz. **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 proteins to pizza as desired.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Peel and halve **shallot**. Slice into thin strips.
- Halve **mozzarella balls**.
- Halve **tomatoes**.



2

Par-Bake the Flatbreads

- Place **flatbreads** directly on rack in hot oven and bake until slightly crisp, 6-8 minutes.
- Carefully remove flatbreads from oven and place on prepared baking sheet.
- While flatbreads par-bake, cook shallot.



3

Cook the Shallot

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **shallot** to hot pan and stir occasionally until soft and aromatic, 2-3 minutes.
- Remove from burner.



4

Assemble and Bake the Pizzas

- Spread **marinara** on **flatbreads**. Top with **mozzarella**, half the **Parmesan** (reserving remaining for garnish), **tomatoes**, **shallot**, a pinch of **salt**, and a pinch of **red pepper flakes** (to taste, reserve remaining for garnish).
- Bake in hot oven until crust is lightly browned and cheese is bubbly and melted, 5-7 minutes.
- Rest baked pizzas, 2 minutes.
- While pizzas rest, make salad.



5

Make Salad and Finish Dish

- Thoroughly combine **balsamic vinegar**, 1 Tbsp. **olive oil**, and a pinch of **salt** and **pepper** in a mixing bowl. Add **arugula** and gently combine.
- Plate dish as pictured on front of card, garnishing **pizzas** with remaining **Parmesan** and **red pepper flakes** (to taste) and topping with salad. Bon appétit!