



#### In your box

- 2 oz. Baby Spinach
- ½ tsp. Seasoned Salt Blend
- 4 oz. Sliced Cremini Mushrooms
- 3 oz. Ricotta
- 4 Mini Naan Flatbreads
- ½ oz. Grated Parmesan
- 1 Roma Tomato

#### Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 8 oz. Italian Pork Sausage Links

\*Contains: milk, eggs, wheat

#### You will need

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



## Chicken Ricotta Flatbreads

with spinach and mushrooms

NUTRITION per serving—Calories: 713, Carbohydrates: 57g, Fat: 29g, Protein: 52g, Sodium: 1794mg.

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

15 min.

Cook Within

4 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 the broiler
- Ingredient(s) used more than once: **seasoned salt**

### Customize It Instructions

- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as diced chicken, cooking until chicken reaches minimum internal temperature.
- If using **Italian sausage**, remove sausage from casing. Follow same instructions as chicken in Steps 1 and 2, breaking into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.

Minimum Internal Temperature

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



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### Cook Chicken and Prepare Ingredients

- Pat **diced chicken** dry, and season with a pinch of **pepper**.
- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add chicken to hot pan. Stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove chicken to a plate. Return pan to medium-high heat.
- While chicken cooks, core **tomato** and cut into ¼" dice.



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### Add the Vegetables

- Add 1 tsp. **olive oil** and **mushrooms** to hot pan. Stir occasionally until mushrooms brown, 4-5 minutes.
- Add **spinach** and stir until spinach wilts, 30-60 seconds.
- Stir in **tomato**, **chicken**, and half the **seasoned salt** (reserve remaining for ricotta). Remove from burner.



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### Make Ricotta and Broil Flatbreads

- Combine **ricotta**, 2 tsp. **olive oil**, and remaining **seasoned salt** in a mixing bowl. Set aside.
- Place **flatbreads** under hot broiler and toast until golden brown, 1-2 minutes.
- Keep an eye on oven as *flatbreads may burn easily.*



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### Finish the Dish

- Plate dish as pictured on front of card, topping **flatbreads** with **ricotta mixture** and **chicken and vegetables**. Garnish with **Parmesan**. Bon appétit!