



### In your box

- 1 Shallot
- 4 oz. Grape Tomatoes
- 4 Mini Naan Flatbreads
- 4 oz. Shredded Mozzarella
- 2 Tbsp. Basil Pesto
- ½ oz. Baby Arugula

### Customize It Options

- 14 oz. Diced Chicken Thighs
- 12 oz. Impossible Burger
- 8 oz. Italian Pork Sausage Links
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat

### You will need

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

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



## Pesto Chicken Thigh Mini-Pizzas

with mozzarella, grape tomatoes, and arugula

NUTRITION per serving—Calories: 876, Carbohydrates: 63g, Sugar: 9g, Fiber: 3g, Protein: 61g, Sodium: 1731mg, Fat: 43g, Saturated Fat: 15g  
 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

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Move oven rack to top position
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil

## Customize It Instructions

- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as diced chicken in Step 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Italian sausage**, remove from casing. Follow same instructions as chicken in Step 3 breaking into smaller pieces until no pink remains and sausage reaches a minimum internal temperature, 4-6 minutes.
- If using **Impossible Burger**, follow same instructions as chicken in Steps 3, breaking up burger until heated through, 5-7 minutes.



### 1. Prepare the Ingredients

- Halve and peel **shallot**. Slice halves into thin strips.
- Halve **tomatoes**.
- Pat **chicken thighs** dry, and season all over with ¼ tsp. **salt** and a pinch of **pepper**. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



### 2. Caramelize the Shallot

- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium heat.
- Add **shallot** to hot pan. Stir occasionally until tender and lightly caramelized, 8-10 minutes.
- Transfer shallot to a plate. Reserve pan; no need to wipe clean.



### 3. Cook Chicken and Par-Bake Flatbreads

- Return pan used to caramelize shallot to medium-high heat.
- Add 2 tsp. **olive oil** and **chicken** to hot pan and cook undisturbed until browned on one side, 3-4 minutes.
- Then stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- Remove from burner.
- While chicken cooks, place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.



### 4. Assemble the Pizzas

- Place par-baked **flatbreads** on a clean work surface.
- Drizzle each flatbread with ½ tsp. **olive oil**. Divide **chicken** evenly between each flatbread, then add **mozzarella**, **caramelized shallot**, and **tomatoes**, cut side down.



### 5. Bake Pizzas and Finish Dish

- Place assembled **pizzas** directly on top oven rack, with prepared baking sheet on rack below to catch any drips.
- Bake until crust is golden brown and **cheese** is melted, 5-7 minutes.
- Rest cooked pizzas 5 minutes.
- Plate dish as pictured on front of card, garnishing pizzas with **basil pesto** and **arugula**. Bon appétit!