



In your box

- 1 Yellow Onion
- 3 oz. Prosciutto
- 1 fl. oz. Honey
- 2 Garlic Cloves
- ½ fl. oz. Apple Cider Vinegar
- 3 oz. Shredded Mozzarella
- ½ oz. Baby Arugula
- ¼ tsp. Red Pepper Flakes
- 2 Naan Flatbreads
- ½ oz. Hazelnut Pieces

*Contains: milk, eggs, wheat, tree nuts (hazelnuts)

You will need

- Olive Oil
- Baking Sheet, Large Non-Stick Pan, Mixing Bowl



Prosciutto and Hazelnut Flatbread

with mozzarella and hot honey drizzle

NUTRITION per serving—Calories: 804, Carbohydrates: 87g, Fat: 38g, Protein: 24g, Sodium: 1844mg.
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

35-45 min.

Cook Within

6 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!

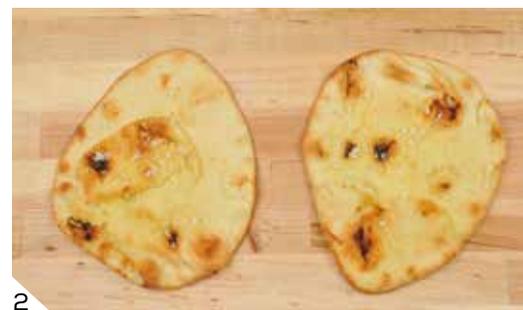
- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil
- Refrigerate **prosciutto** until ready to use



1

Prepare Ingredients and Make Hot Honey

- Quarter and peel **onion**. Cut quarters into ¼" slices.
- Mince **garlic**.
- Coarsely chop **hazelnuts**.
- Combine **apple cider vinegar**, **honey**, and **red pepper flakes** (to taste) in a mixing bowl. Set aside.



2

Par-Bake the Flatbreads

- Place **flatbreads** on a clean work surface and top evenly with 2 tsp. **olive oil** and **garlic**.
- Place flatbreads directly on oven rack in hot oven and bake until lightly browned, 6-8 minutes.
- While flatbreads par-bake, crisp prosciutto.



3

Crisp the Prosciutto

- Remove **prosciutto** from refrigerator. Line a plate with a paper towel. Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Working in batches, add prosciutto to hot pan in a single layer. Cook until crispy, 1-2 minutes per side.
- Transfer prosciutto to towel-lined plate. When cool enough to handle, break into bite-sized pieces. Drizzle with **hot honey**.
- Reserve pan; no need to wipe clean.



4

Cook the Onions

- Return pan used to crisp prosciutto to medium heat and add 2 tsp. **olive oil**.
- Add **onion** to hot pan and stir occasionally until tender and lightly browned, 6-8 minutes.



5

Assemble and Bake Flatbreads

- Place **flatbreads** on a clean work surface. Top evenly with **onion**, then **cheese**.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until cheese is melted, 5-7 minutes.
- Plate dish as pictured on front of card, topping flatbreads with **prosciutto**, **hazelnuts**, and **arugula**. Bon appétit!