



In your box

2 Garlic Cloves
1 oz. Shredded Asiago Cheese
 $\frac{1}{4}$ tsp. Red Pepper Flakes
1 Zucchini
1 Rosemary Sprig
4 oz. Grape Tomatoes
2 Naan Flatbreads
 $\frac{1}{4}$ oz. Pine Nuts
1 oz. White Cooking Wine
4 oz. Light Cream

Customize It Options

8 oz. Shrimp
13 oz. Boneless Skinless Chicken Breasts

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

You will need

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



Pizza Bianca

with zucchini ribbons and rosemary

NUTRITION per serving—Calories: 617, Carbohydrates: 74g, Fat: 30g, Protein: 18g, Sodium: 1509mg.

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

7 days

Difficulty Level

Intermediate

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: **garlic, Asiago, red pepper flakes**

Customize It Instructions

- Meatlovers! Cook proteins in a large non-stick pan over medium heat. Add to pizza as desired. If using **chicken breasts**, pat dry, and season both sides with a pinch of **salt and pepper**. Cook, with 1 tsp. **olive oil** until chicken reaches a minimum internal temperature, 5-7 minutes per side. If using **shrimp**, pat dry and season all over with a pinch of salt and pepper. Cook, with 1 tsp. olive oil, until shrimp reaches minimum internal temperature, 2-3 minutes per side.

Minimum Internal Temperature

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

1

Prepare the Ingredients

- Using a peeler, shave **zucchini** into long, thin ribbons. When you've peeled to seeds, turn zucchini a quarter turn, and peel again. Continue peeling and turning until only seeds remain. Combine zucchini ribbons and a pinch of **salt** in a mixing bowl. Set aside at least 10 minutes.
- While zucchini sits, stem and mince **rosemary**.
- Slice **tomatoes** into thin rounds.
- Mince **garlic**.



2



Par-Bake Flatbreads and Toast Pine Nuts

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.
- While flatbreads par-bake, heat a small non-stick pan over medium heat. Add **pine nuts** to dry, hot pan. Stir often until aromatic and lightly toasted, 1-3 minutes.
- Once toasted, immediately transfer pine nuts to a plate. Wipe pan clean and reserve.



4

Bake the Pizzas

- Remove **zucchini ribbons** from bowl and pat dry. Reserve ribbon bowl; no need to wipe clean.
- Set par-baked **flatbreads** on a clean work surface. Top both evenly with **sauce**, then zucchini ribbons, remaining **Asiago**, and remaining **red pepper flakes** (to taste).
- Place pizzas directly on oven rack, with prepared baking sheet on rack below to catch any drips. If you prefer a chewier crust, cook pizzas on baking sheet. Bake until crust is browned and cheese melts, 5-7 minutes.
- While pizzas bake, marinate tomatoes.



5

Finish the Dish

- In mixing bowl used for zucchini ribbons, combine **tomatoes**, remaining **garlic** (to taste), and a pinch of **salt and pepper**.
- Rest cooked **pizzas** at least 3 minutes.
- Discard excess tomato liquid and top pizzas with tomatoes and **pine nuts**.
- Plate dish as pictured on front of card. Bon appétit!

Make the Sauce

- Return pan used to toast pine nuts to medium heat. Add 1 tsp. **olive oil** and half the **garlic** (reserve remaining for tomatoes) to hot pan. Stir constantly until aromatic, 30-60 seconds.
- Add **wine** and cook until liquid is reduced by half, 1-2 minutes.
- Stir in **cream**, **rosemary**, half the **red pepper flakes** (use less if spice-averse), and half the **Asiago** (reserve remaining of both for topping pizza). Bring to a boil. Once boiling, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner and season with a pinch of **salt**.

