



BURRATA MARGHERITA PIZZETTES

with Golden Corn and Shallots

VEGGIE



HELLO BURRATA

This fresh Italian cheese is made from mozzarella and has a creamy lush interior!

TIME: 30 MIN



Burrata Cheese



Mini Naan Bread



Corn Kernels



Shallot



Basil



Tomato Pizza Sauce



Dijon Mustard



Spring Mix



Chili Flakes



Balsamic Vinegar



Mini Cucumber

BUST OUT

- Baking Sheet
- Measuring Spoons
- Large Bowl
- Whisk
- Large Non-Stick Pan
- Salt and Pepper
- Sugar (1 tsp | 2 tsp)
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Burrata Cheese 2 125 g | 250 g
- Mini Naan Bread 1,2,3,4 4 | 8
- Corn Kernels 113 g | 227 g
- Shallot 50 g | 100 g
- Basil 7 g | 14 g
- Tomato Pizza Sauce ⅓ cup | 1 ⅓ cup
- Dijon Mustard 6,9 1 ¼ tsp | 2 ½ tsp
- Spring Mix 56 g | 113 g
- Chili Flakes 1 tsp | 2 tsp
- Balsamic Vinegar 9 1 tbsp | 2 tbsp
- Mini Cucumber 66 g | 132 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Preheat your broiler to **high** (to broil pizzettes). Start prep when the oven comes up to temp! In Step 4, use this heat guide to determine what spice level you prefer: **⅓ tsp** mild, **¼ tsp** medium, **½ tsp** spicy and **1 tsp** extra-spicy!



1 TOAST NAAN

Wash and dry all produce.* On a baking sheet, arrange **naan**. (**NOTE:** It's okay if they overlap!) Broil in **middle** of oven until golden-brown, 1-2 min per side. (**TIP:** Keep an eye on naan so that it does not burn!) Set aside.



4 BROIL PIZZETTES

Working on the baking sheet with **toasted naan**, spread **pizza sauce** otop **each naan**. Top with **burrata**. Divide **corn, shallots** and **¼ tsp chili flakes** between **each naan**. (**NOTE:** Reference heat guide in Start Strong.) Toast assembled **pizzettes** in **middle** of oven, until **toppings** are warmed through, 3-4 min. (**NOTE:** For 4 ppl, broil 4 pizzettes at a time in 2 batches.)



2 PREP

Peel, then thinly slice **shallot(s)** into ⅛-inch slices. Heat a large non-stick pan over medium heat. When pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until softened, 3-4 min. Meanwhile, on a plate, cut **each burrata** into quarters. Season with **salt** and **pepper**. Cut **cucumber(s)** in half, lengthwise, then into ½-inch thick half moons.



5 MAKE DRESSING

Meanwhile, thinly slice **basil leaves**. In a large bowl, whisk together **mustard**, **1 tbsp vinegar** (dbl for 4 ppl), **1 tsp sugar** (dbl for 4 ppl) and **2 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Add **spring mix** and **cucumbers**. Toss together.



3 COOK CORN

When **shallots** are softened, transfer to a plate and set aside. Increase heat to medium-high. Using the same pan, add **1 tbsp oil** (dbl for 4 ppl), then **corn**. Cover and cook, stirring once halfway through cooking, until dark golden-brown, 4-6 min.



6 FINISH AND SERVE

Sprinkle **basil leaves** over **pizzettes**, then divide between plates. Serve with **salad**.

DELISH!

Sweet and golden corn kernels make a surprisingly delicious pizza topping!