



Fresh Mozzarella Margherita Pizza

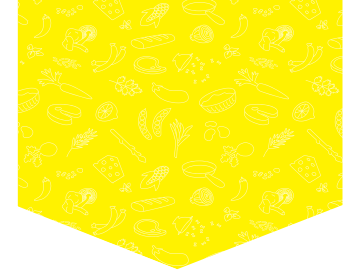
with Charred Corn and Shallots












VEGGIE 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Fresh Mozzarella
-  Naan Bread
-  Corn Kernels
-  Shallot
-  Marinara Sauce
-  Dijon Mustard
-  Spring Mix
-  Chili Flakes
-  Mini Cucumber
-  Basil
-  Balsamic Vinegar

HELLO NAAN

These naans are the perfect crispy swap for pizza dough

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

Bust Out

Large Non-Stick Pan, Baking Sheet, Large Bowl, Whisk, Measuring Spoons

Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Naan Bread	2	4
Corn Kernels	113 g	227 g
Shallot	50 g	100 g
Marinara Sauce	½ cup	1 cup
Dijon Mustard	1 ½ tsp	3 tsp
Spring Mix	56 g	113 g
Chili Flakes 🌶️	1 tsp	2 tsp
Mini Cucumber	66 g	132 g
Basil	7 g	14 g
Balsamic Vinegar	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. TOAST NAAN

Arrange **naan** on a baking sheet. Toast, in the **middle** of the oven, until golden-brown, 2-3 min per side. (**TIP:** Keep an eye on naan so that it does not burn!) (**NOTE:** Toast naan in two batches for 4 ppl!)



4. BROIL PIZZAS

Flip the toasted **naan**, then spread the **marinara** over toasted sides. Top with the **mozzarella** slices, charred **corn**, **shallots** and **½ tsp chili flakes**. (**NOTE:** Reference Heat Guide.) Broil, in the **middle** of the oven, until toppings are warmed through, 3-4 min. (**NOTE:** Use two baking sheets for 4 ppl, and broil in batches!)



2. COOK SHALLOT & PREP

While **naans** toast, peel, then cut the **shallots** into ⅛-inch slices. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **shallots**. Cook, stirring often, until softened, 3-4 min. While the **shallots** cook, cut the **mozzarella** into ¼-inch slices. Season with **salt** and **pepper**. Cut the **cucumbers** in half, lengthwise, then into ½-inch thick half moons.



5. MAKE DRESSING

While **pizzas** broil, thinly slice the **basil leaves**. Whisk together the **mustard**, **vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add the **spring mix** and **cucumbers**. Toss together.



3. CHAR CORN

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



6. FINISH AND SERVE

Sprinkle the **basil** over the **pizzas**. Divide the **pizzas** between plates and serve the **salad** on the side.

Dinner Solved!