



Pesto Bocconcini Flatbread Pizzas

with Mixed Green Salad


Veggie 30 Minutes




CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

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-  Flatbread
-  Chicken Tenders
-  Basil Pesto
-  Bocconcini Cheese
-  Spring Mix
-  Mini Cucumber
-  Roma Tomato
-  Chili Flakes
-  Sweet Bell Pepper
-  White Wine Vinegar

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Heat Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

Baking sheet, measuring spoons, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Flatbread	2	4
Chicken Tenders	310 g	620 g
Basil Pesto	¼ cup	½ cup
Bocconcini Cheese	200 g	400 g
Spring Mix	56 g	113 g
Mini Cucumber	1	2
Roma Tomato	1	2
Chili Flakes	¼ tsp	¼ tsp
Sweet Bell Pepper	1	2
White Wine Vinegar	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

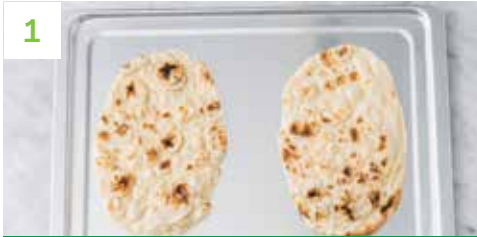
Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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Toast flatbreads

- Arrange **flatbreads** on an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Toast in the **middle** of the oven until golden-brown, 2-3 min per side. (**NOTE:** For 4 ppl, toast in the middle and top of the oven.)
- Set aside.

If you've opted to add **chicken tenders**, pat dry with paper towels. Cut into ½-inch pieces. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min.** Remove from heat, then transfer **chicken** to a plate. Use the same pan to cook **peppers** in step 3.



Assemble and toast pizzas

- Spread **remaining pesto** over **toasted flatbreads**, then top with **peppers** and **bocconcini**.
- Sprinkle ¼ tsp (½ tsp) **chili flakes** over top. (**NOTE:** Reference heat guide.)
- Toast **assembled pizzas** in the **middle** of the oven, until **cheese** melts, 5-6 min. (**NOTE:** For 4 ppl, toast in the middle and top of the oven.)

Top **pizzas** with **chicken** when you assemble them.



Prep and make dressing

- Meanwhile, cut **tomato** into ½-inch pieces.
- Thinly slice **cucumber** into rounds.
- Core, then thinly slice **pepper**.
- Tear **bocconcini** into bite-sized pieces. Season with **salt**.
- Whisk together ½ **tbsp** (1 tbsp) **vinegar**, **1 tsp** (2 tsp) **pesto** and ½ **tbsp** (1 tbsp) **oil** in a large bowl. Season with **salt** and **pepper**, to taste. Set aside.



Finish and serve

- Add **spring mix**, **cucumbers** and **tomatoes** to the bowl with **dressing**, then toss to coat.
- Divide **pizzas** and **salad** between plates.

Dinner Solved!



Cook peppers

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **peppers**. Cook, stirring often, until tender, 3-4 min. Season with **salt** and **pepper**, to taste.