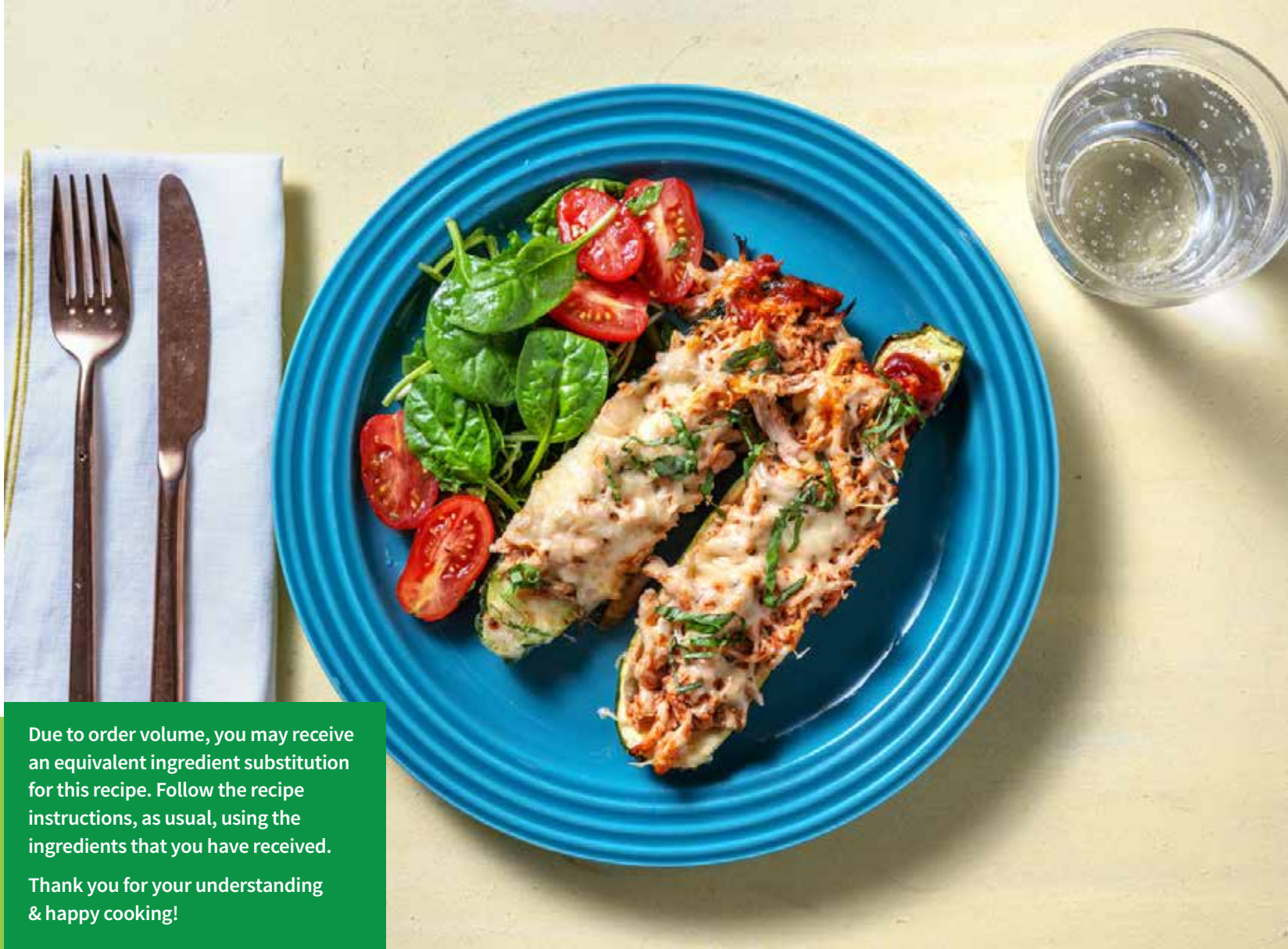




Pulled Chicken Zucchini Boats










with Mozzarella and Basil

20-min



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!

-  Pulled Chicken
-  Zucchini
-  Marinara Sauce
-  Basil
-  Mozzarella Cheese, shredded
-  Arugula and Spinach Mix
-  Italian Seasoning
-  Balsamic Vinegar
-  Grape Tomatoes

HELLO ZUCCHINI BOATS

Hollowed out zucchinis make for the perfect stuffing vessel!

Start here

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

Bust Out

Medium bowl, measuring spoons, large bowl, whisk, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Pulled Chicken	300 g	600 g
Zucchini	400 g	800 g
Marinara Sauce	½ cup	1 cup
Basil	7 g	14 g
Mozzarella Cheese, shredded	½ cup	1 cup
Arugula and Spinach Mix	56 g	113 g
Italian Seasoning	1 tbsp	2 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Grape Tomatoes	113 g	227 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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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Prep

Halve **each zucchini** lengthwise. Using a spoon, remove the flesh from the **zucchini** leaving a ¼-inch border. Discard the flesh of the **zucchini**. Spoon **half the marinara sauce** into the bottom of an 8x8-inch baking dish (9x13-inch dish for 4 ppl). Top with the **zucchini boats**, cut side up. Drizzle with **1 tbsp oil** (dbl for 4 ppl) and season with **salt and pepper**. Broil in the **middle** of the oven until the **zucchini** are slightly tender, 4-5 min.



Finish prep

While the **zucchini boats** broil, halve the **tomatoes**. Thinly slice the **basil**. Whisk together the **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a medium bowl. Add the **tomatoes** to the bowl. Season with **salt and pepper**. Toss to coat.



Mix filling

While **zucchini** broil, combine **pulled chicken**, **Italian Seasoning** and **remaining marinara** in a large bowl. Season with **salt and pepper**.



Finish salad

Add the **arugula and spinach mix** and **half the basil** to the medium bowl with the **tomatoes**. Toss to coat.



Fill & broil zucchini

When **zucchini** are tender, carefully fill **each zucchini boat** with the **chicken mixture**. Sprinkle the **mozzarella** over top of the **filled zucchini boats**. Broil **filled zucchini boats** in the **middle** of the oven until **cheese** is golden brown and **chicken mixture** is warmed through, 8-10 min.**



Finish and serve

Divide the **zucchini boats** between plates. Sprinkle with the **remaining basil**. Serve with the **salad** on the side.

Dinner Solved!