













Zucchini and Pesto Flatbread

with mozzarella cheese

Veggie

35 Minutes



-  Flatbread
-  Zucchini
-  Basil Pesto
-  Arugula and Spinach Mix
-  Dijon Mustard
-  Fig Jam
-  Marinara Sauce
-  Balsamic Vinegar
-  Almonds, sliced
-  Mozzarella Cheese, shredded

HELLO FLATBREAD

We've switched traditional dough for a crisp ready-made flatbread crust!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Flatbread	2	4
Fig Jam	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Marinara Sauce	½ cup	1 cup
Basil Pesto	¼ cup	½ cup
Balsamic Vinegar	1 tbsp	2 tbsp
Arugula and Spinach Mix	113 g	227 g
Almonds, sliced	28 g	56 g
Dijon Mustard	½ tbsp	1 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
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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Toast flatbread

Arrange **flatbreads** on a baking sheet, top side-down. Bake in the **middle** of the oven, flipping halfway through, until golden-brown, 3-4 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 2 flatbreads per sheet. Toast in the middle and top of the oven)



Prep and cook zucchini

While the **flatbreads** toast, cut **zucchini** in half lengthwise, then cut into ¼-inch half-moons. Heat a large non-stick pan over medium-high heat. When hot, add **zucchini** to the dry pan. Cook, stirring occasionally, until golden-brown, 2-3 min.



Assemble flatbreads

Spread **marinara** over tops of **flatbreads**. Top with **zucchini**, **mozzarella** and dollop with **pesto**. Bake in the **middle** of the oven, until golden-brown, 6-8 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven rotating sheets halfway through.)



Toast almonds

While **flatbreads** bake, heat the same pan (from step 2) over medium. When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)



Make salad

Whisk together **mustard**, **balsamic**, **1 tbsp fig jam** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **arugula and spinach mix**, then season with **salt** and **pepper**. Toss together. Sprinkle with **toasted almonds**.



Finish and serve

Top **flatbread** with **some of the salad**, then cut into slices and divide between plates. Serve **remaining salad** on the side.

Dinner Solved!