

DINNERLY



Grilled Caprese Flatbread with Pesto & Parmesan

 ca. 20min  2 Servings

This dinner combines the best of a classic Caprese salad and crispy, crunchy flatbread. The result is a super tasty, super quick dinner that will give everyone pizza feels, but with no dough to deal with. We've got you covered!

WHAT WE SEND

- 3¼ oz mozzarella ¹
- 2 plum tomatoes
- ¼ oz fresh parsley
- ¾ oz Parmesan ¹
- 2 Mediterranean pitas ^{2,3,4}
- 4 oz basil pesto ¹

WHAT YOU NEED

- olive oil
- white wine vinegar (or red wine vinegar)
- kosher salt & ground pepper

TOOLS

- microplane or grater
- grill or grill pan

ALLERGENS

Milk (1), Sesame (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 45g, Carbs 40g, Protein 27g



1. Prep ingredients

Thinly slice **mozzarella**.

Cut **tomatoes** in half lengthwise, then thinly slice crosswise. Pick **parsley leaves** from stems and coarsely chop; discard stems.

Finely grate **Parmesan**.



2. Marinate tomatoes

Preheat a grill or grill pan over high.

In a medium bowl, whisk to combine **1 tablespoon oil** and **1 teaspoon vinegar**; season to taste with **salt** and **pepper**. Add **tomatoes** and toss to combine. Set aside until ready to serve.



3. Grill pitas

Brush both sides of **pitas** with **oil**. Reduce grill or grill pan to medium heat; grill pitas until lightly browned and crisp on the bottom, about 3 minutes. Transfer to a cutting board, grilled-side up.



4. Build flatbreads & grill

Divide **half of the pesto** evenly among **pitas**, spreading to the edges. Top with **mozzarella** and **half of the Parmesan**. Return pitas to grill or grill pan. Cover and cook until cheese is melted, about 3 minutes.



5. Finish flatbreads & serve

To bowl with **marinated tomatoes**, add **chopped parsley** and **remaining Parmesan**; toss to combine. Top **flatbreads** with **remaining pesto** and **some of the tomato salad**.

Cut **caprese flatbreads** into wedges, if desired, and serve with **remaining tomato salad** alongside. Enjoy!



6. No grill, no problem!

Preheat broiler with top rack 6 inches from heat source. Toast pitas directly on oven rack, about 1–2 minutes per side. Assemble pitas and transfer to a rimmed baking sheet; broil 2–3 minutes.