



## Summer Squash Mini Pizzas

with Cilantro-Almond Pesto & Salad



20-30min



2 Servings

They say we should eat the rainbow and this dish makes it happen! Red Fresno chiles are sautéed with sweet yellow squash, topped with a mozz-Parm combo, then baked to golden-brown perfection. The rustic pesto combines almonds, fresh cilantro, and garlic and is drizzled on the pizza for a vibrant pop of herbacious green.

## What we send

- garlic
- ¼ oz fresh cilantro
- 1 Fresno chile
- 2 yellow squash
- 1 oz roasted almonds <sup>4</sup>
- 2 Mediterranean pitas <sup>2,3,5</sup>
- 3¾ oz mozzarella <sup>1</sup>
- ¾ oz Parmesan <sup>1</sup>
- 1 head butter lettuce

## What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar

## Tools

- medium skillet
- rimmed baking sheet
- box grater

## Allergens

Milk (1), Sesame (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 810kcal, Fat 56g, Carbs 55g, Protein 29g



### 1. Prep ingredients

Preheat broiler with a rack in the top position. Finely chop **1 teaspoon garlic**. Pick **1 tablespoon cilantro leaves** from **stems**, then reserve remaining leaves and stems for step 2. Remove stem and seeds from **chile**, then thinly slice (half or all, depending on heat preferences). Trim ends from **squash**, halve lengthwise, then thinly slice.



### 4. Toast pita & grate cheese

Brush **pitas** all over with **oil**. Transfer to a rimmed baking sheet. Broil until lightly browned on one side, 1-2 minutes (watch closely, as broilers vary). Remove from oven, then flip pita over. Return to oven and broil 30 seconds more. Coarsely grate **all of the mozzarella** and **Parmesan** on the large holes of a box grater.



### 2. Assemble pesto

Finely chop **almonds, remaining cilantro leaves and stems**, and **½ teaspoon of the chopped garlic** together (pulse pesto ingredients in a food processor, if desired). Transfer to a medium bowl. Stir in **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



### 5. Assemble pizzas

Divide **cheese** between **pizzas**. Top with **squash** and **chiles**. Drizzle with **oil**, and season with **a pinch each of salt and pepper**. Broil on top oven rack until cheese is melted and browned in spots, 3-4 minutes (watch closely, as broilers vary).



### 3. Assemble pizzas

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **squash, sliced chile** (half or all depending on heat preference), and **remaining chopped garlic**. Season with **a pinch each of salt and pepper**. Cook, stirring frequently, until lightly browned and tender, 4-5 minutes. Remove skillet from heat.



### 6. Finish & serve

In a medium bowl, whisk to combine **1½ teaspoons vinegar** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**. Tear **lettuce leaves** into bite-sized pieces, then add to **vinaigrette** and toss gently to coat. Spoon **almond pesto** over **pizzas**, then cut into wedges. Garnish **pizzas** with **remaining whole cilantro leaves**. Enjoy!