



## 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. Cook, relax, and enjoy!

### What we send

- Fresno chile
- garlic
- fresh cilantro
- yellow squash
- Boston lettuce

### What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

### Tools

- box grater
- medium skillet
- rimmed baking sheet

### Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 750kcal, Fat 53g, Carbs 44g, Proteins 26g

## 1. Prep ingredients

Preheat broiler with oven rack 6 inches from heat source. Peel and 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 **pita** 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 **mozzarella** and **Parmesan** on large holes of box grater.

## 2. Assemble pesto

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

## 5. Assemble pizza

Divide **cheese** between **pizzas**. Top with **squash** and **chiles**. Drizzle with **olive oil**, and season with **a pinch each salt and pepper**. Broil 6 inches from heat source until cheese melts and is 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 the **remaining garlic**. Season with **a pinch each 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 **1½ teaspoons vinegar** and **1 tablespoon oil** to combine. Season to taste with **salt** and **pepper**. Tear **lettuce leaves** into bite-sized pieces, then add to **vinaigrette** and stir gently to coat. Spoon **pesto** over **pizzas**, then cut into wedges. Garnish **pizzas** with **remaining whole cilantro leaves**. Enjoy!