

# DINNERLY



## Caprese Chicken Pita

with Basil Pesto



20-30min



2 Servings

Caprese salad? Yes please. Caprese with chicken? Absolutely. Caprese chicken on a pita (aka the deliciously crisp alternative to finicky pizza dough)? Say no more. We've got you covered!

### WHAT WE SEND

- 3¾ oz mozzarella <sup>7</sup>
- 2 plum tomatoes
- ½ lb pkg chicken breast strips
- ¼ oz granulated garlic
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 2 oz basil pesto <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

### TOOLS

- medium skillet
- rimmed baking sheet

### ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

### NUTRITION PER SERVING

Calories 650kcal, Fat 33g, Carbs 48g,  
Protein 49g



#### 1. Prep ingredients

Preheat broiler with a rack in the upper third.

Thinly slice **mozzarella**. Thinly slice **tomatoes**; arrange in a single layer on paper towels and sprinkle all over with **salt**.

Pat **chicken** dry, then season all over with **salt** and **pepper**.



#### 2. Cook chicken

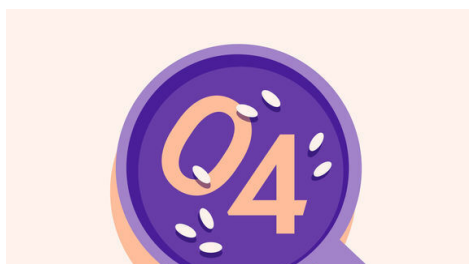
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** in a single layer; cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, 3–4 minutes. Off heat, season with ¼ **teaspoon granulated garlic**.



#### 3. Toast pitas

Lightly brush **pitas** with **oil** and sprinkle with **granulated garlic**. Transfer to a rimmed baking sheet.

Broil on upper oven rack until lightly browned, about 1 minute per side (watch closely as broilers vary).



#### 4. Bake pitzas & serve

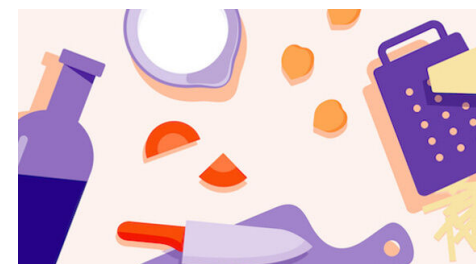
Pat **tomatoes** with paper towels to remove any excess liquid. Spread **pesto** over **pitas**, then top with **tomatoes**, **chicken**, and **mozzarella**. Broil on upper oven rack until cheese is melted, 1–2 minutes (watch closely).

Cut **caprese chicken pitzas** into wedges for serving, if desired. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!