

DINNERLY



Grilled Chicken 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

- 3¾ oz mozzarella ⁷
- 2 plum tomatoes
- ¼ oz fresh parsley
- ½ lb pkg chicken breast strips
- ¾ oz Parmesan ⁷
- 2 Mediterranean pitas ^{1,6,11}
- 4 oz basil pesto ⁷

WHAT YOU NEED

- olive oil
- white wine vinegar (or red wine vinegar) ¹⁷
- kosher salt & ground pepper

TOOLS

- microplane or grater
- grill or grill pan

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 760kcal, Fat 48g, Carbs 40g, Protein 53g

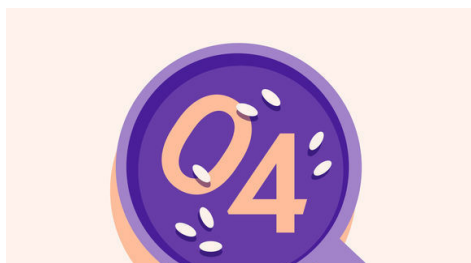


1. Prep ingredients

Thinly slice **mozzarella**. Finely grate **Parmesan**.

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

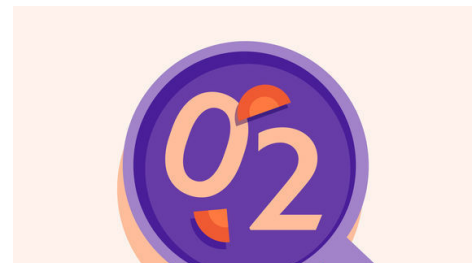
Pat **chicken strips** dry; season with **a pinch each of salt and pepper**.



4. Build flatbreads & grill

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

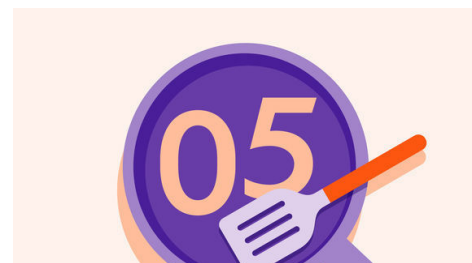
Divide **half of the pesto** evenly among pitas, spreading to edges. Top with **mozzarella** and **half of the Parmesan**. Return pitas to grill; cover and cook until cheese is melted, about 3 minutes.



2. Marinate tomatoes

Preheat a grill or grill pan over medium-high.

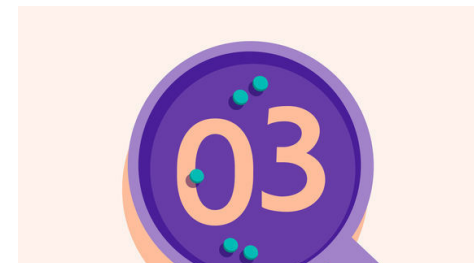
In a medium bowl, whisk to combine **1 tablespoon oil** and **1 teaspoon vinegar**; season to taste with **salt** and **pepper**. Add **tomatoes** and toss to combine. Set aside until ready to serve.



5. Finish flatbreads & serve

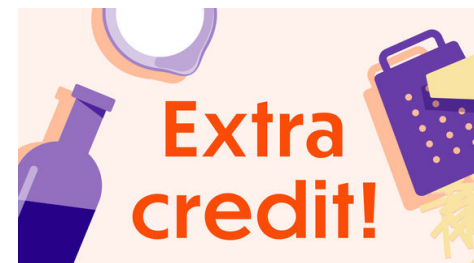
To bowl with **marinated tomatoes**, add **chopped parsley** and **remaining Parmesan**; toss to combine. Top **flatbreads** with **remaining pesto** and **some of the tomato salad**.

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



3. Grill chicken

Brush grill or grill pan with **1 tablespoon oil** over medium-high heat. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Flip and cook until cooked through, about 2 minutes more. Set aside until ready to serve.



6. No grill, no problem!

Preheat broiler a rack in the top position. 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. Meanwhile, heat an oiled skillet over medium-high. Cook chicken until golden brown and cooked through, 2–3 minutes per side.