



Grilled Caprese Flatbread

with Basil Pesto & Arugula Salad

 20-30min  2 Servings

Crisp on the outside and chewy on the inside, toasted naan bread is the perfect base to create a delicious flatbread! We top ours with the classic Caprese formula—melted mozzarella, juicy plum tomatoes, and basil pesto. We serve a peppery arugula salad tossed with crunchy almonds and Parmesan alongside.

What we send

- 3¾ oz mozzarella ⁷
- ¾ oz Parmesan ⁷
- 1 lemon
- 2 plum tomatoes
- 2 Mediterranean pitas ^{1,6,11}
- 1 oz salted almonds ¹⁵
- 3 oz arugula
- 4 oz basil pesto ⁷

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- grill or grill pan
- microplane or grater

Cooking tip

Step 2: Broil naan on top oven rack until toasted on 1 side, 2-3 minutes.

Step 4: Place flatbreads on a baking sheet. Broil on top rack until cheese is melted and flatbread is crisp, 2-3 minutes.

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 48g, Carbs 71g, Protein 31g



1. Prep ingredients

Light a grill to high, if using. Thinly slice **mozzarella**. Finely grate **Parmesan**. Finely grate **all of the lemon zest**, then separately squeeze **1 tablespoon lemon juice** into a large bowl. Core **tomatoes**, then thinly slice.



4. Cook flatbreads

Return **flatbreads** to grill or grill pan and cook, covered, until bottom is crisp and browned, and **cheese** is melted, about 3 minutes. Reduce heat if bottom is browning too quickly. Transfer to a cutting board.



2. Grill naan

Heat a grill pan over high, if using. Brush **naan** on both sides with **oil**. Reduce grill or grill pan heat to medium, and add naan. Grill on one side only until lightly browned and crisp, about 3 minutes. Transfer to a work surface, grilled side up.



5. Make salad

Meanwhile, coarsely chop **almonds**. Whisk **2 tablespoons oil** and **¼ teaspoon sugar** into large bowl with **lemon juice**. Season to taste with **salt** and **pepper**. Add **arugula**, chopped almonds, **remaining Parmesan**, and **any remaining tomatoes**; toss to coat.



3. Add toppings

Divide **mozzarella** between **naan**, then top with **tomato slices** to cover (coarsely chop any remaining slices and save for the salad). Season with **salt** and **pepper**. Evenly sprinkle **half of the Parmesan** over **flatbreads** (save rest for salad).



6. Finish & serve

Sprinkle **some of the lemon zest** and spoon **pesto** over top of **flatbreads**, then cut into wedges. Serve **grilled caprese flatbreads** with **arugula salad** alongside. Enjoy!