# MARLEY SPOON



## **Grilled Caprese Flatbread**

with Basil Pesto & Arugula Salad





Crisp on the outside and chewy on the inside, toasted naan is the perfect base to create a delicious flatbread! We top ours with the classic Caprese formula melty 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 1
- ¾ oz Parmesan 1
- 1 lemon
- 2 plum tomatoes
- 2 naans <sup>2,3,5</sup>
- 1 oz roasted almonds 4
- 1 bag arugula
- 2 oz basil pesto 1

### 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**

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 900kcal, Fat 54g, Carbs 74g, Protein 35g



## 1. Prep ingredients

Light a grill to high, if using. Thinly slice mozzarella. Finely grate Parmesan, if necessary. 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

**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.



## 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).



#### 5. Make salad

Meanwhile, coarsely chop almonds.
Whisk 2 tablespoons oil and 1/8
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.



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!