



On-the-Grill Caprese Flatbread

with Basil Pesto & Arugula Salad



20-30min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from heat source. Broil the naan directly on the oven rack in place of grilling in step 2 to toast on one side, about 3 minutes. After adding the mozzarella, tomatoes, and Parmesan, transfer to a baking sheet and broil on top oven rack until cheese is melted and the bottom of the flatbread is crisp and browned, about 3 minutes more.

What we send

- 1 pkg mozzarella ⁷
- ¾ oz piece Parmesan ⁷
- 1 lemon
- 9 oz tomatoes
- 2 pieces naan ^{1,3,6,7}
- 1 oz salted almonds ¹⁵
- 3 oz arugula
- 4 oz basil pesto (use half) ⁷

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- grill or grill pan
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 52g, Carbs 79g, Proteins 35g



1. Prep ingredients

Light a grill to high, if using. Thinly slice **mozzarella**. Finely grate **Parmesan**. Zest **lemon**, then separately squeeze **1 tablespoon 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.



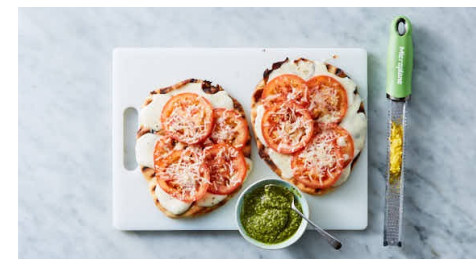
5. Make salad

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**, and 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 **half of the pesto** (save rest for own use) over top of **flatbreads**, then cut into wedges. Serve **grilled caprese flatbreads** with **arugula salad** alongside. Enjoy!