



#### In your box

- 1 Shallot
- 4 oz. Burrata Cheese
- 3 oz. Prosciutto
- 2 Naan Flatbreads
- 2 Roma Tomatoes
- ¼ tsp. Red Pepper Flakes
- 2 oz. Marinara Sauce

\*Contains: milk, eggs, wheat

#### You will need

- Olive Oil, Cooking Spray
- Baking Sheet, Mixing Bowl, Large Non-Stick Pan



## Prosciutto and Burrata Flatbread

with tomatoes and marinara

NUTRITION per serving—Calories: 757, Carbohydrates: 72g, Fat: 38g, Protein: 26g, Sodium: 1703mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Mild

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **prosciutto** until ready to use



### Prepare the Ingredients

- Core **tomato** and cut into ¼" slices.
- Peel and halve **shallot**. Slice thinly.
- Place **burrata** in a mixing bowl and mash until the consistency of cottage cheese. Set aside.



### Crisp the Prosciutto

- Line a plate with a paper towel. Remove **prosciutto** from refrigerator.
- Place a large non-stick pan over medium-high heat and add ½ tsp. **olive oil**. Add prosciutto to hot pan in a single layer. Cook until crispy, 1-2 minutes per side.
- Transfer prosciutto to towel-lined plate. When cool enough to handle, break into bite-sized pieces.
- Reserve pan; no need to wipe clean.



### Make the Sauce

- Return pan used to crisp prosciutto to medium heat and add 2 tsp. **olive oil**.
- Add **shallot** to hot pan and stir occasionally until softened, 3-4 minutes.
- Remove from burner. Stir in **marinara** and **red pepper flakes** (to taste).



### Roast Tomatoes and Par-Bake Flatbreads

- Place **tomatoes** on prepared baking sheet and toss with 1 Tbsp. **olive oil**. Spread into a single layer and roast in hot oven until softened, 5-7 minutes.
- While tomatoes roast, place **flatbreads** directly on oven rack and bake until lightly browned, 6-8 minutes.
- Carefully, remove roasted tomatoes to a plate. Reserve baking sheet; no need to replace foil.



### Finish the Flatbreads

- Set par-baked **flatbreads** on a clean work surface. Divide **sauce**, **tomato slices**, and **prosciutto** evenly between flatbreads. Top with dollops of **burrata**.
- Place flatbreads directly on oven rack, with reserved baking sheet on rack below to collect any drips. Bake until cheese bubbles, 5-7 minutes.
- Remove from oven and rest, 3 minutes.
- Plate dish as pictured on front of card. Bon appétit!